

Menu

Teas

Iron Goddess of Mercy

An Oolong blend with a honey amber infusion of fragrant, earthy flavors and fresh plum notes.

Austin Breakfast

Ceylon black tea is bold and smooth, reminiscent of the intensity and laid-back character of Austin.

Apple Cider Herbal

A mellow honeybush herbal blend with a classic cinnamon aroma.



First Course

Scones with choice of Prosecco or Sparkling Cyder

Tea Cakes

Cranberry Orange Scone

Lemon Curd, Clotted Cream, Seasonal Preserves

Second Course

Savory

Paté de Foie de Volaille Profiterole

Prosciutto, Fig Jam on Focaccia

Butternut Squash Quiche, Pepitas

Goat Cheese Mousse, Cranberry Jam, Spiced Pepper Cracker

Smoked Salmon, Cucumber, Lemon Dill Cream Cheese

Third Course

Sweet

Earl Gray Pot de Crème

Fernet Ganache Tarts

Holiday Cookies and Pralines

History of Afternoon Tea

It's the seventh Duchess of Bedford, Anna Maria Russell, who we have to thank for the invention of afternoon tea, sometime around 1840.

Due to increasing urbanization and the rise in industrialization (including the spread of gas lighting in England), the evening meal was becoming later and later. Whereas in rural farming communities the day had an early start and finished when the sun went down, wealthier classes, unhindered by such practicalities, were now having dinner closer to 9pm – with lunch many hours earlier at midday.

The Duchess of Bedford, who was one of Queen Victoria's ladies-in-waiting, was having none of it. Describing a 'sinking feeling' at about 5pm, she became despondent at the void between lunch and dinner. She requested that some tea, bread and butter and cake was brought to her room in the late afternoon – and with that one request of a lady's grumbling stomach, an afternoon ritual was born.

Needing very little prompting to find an occasion to squeeze in another cup of tea and a piece of cake, the upper classes ate it up and the fashionable custom soon spread across Britain.



*John Cochran (fl. 1825-1854), after George Raphael Ward,
The Most Noble Anna Maria Marchioness of Tavistock.
Stipple, etching and engraving, c. 1820-1834.*

Kid's Menu

Teas

Iron Goddess of Mercy

An Oolong blend with a honey amber infusion of fragrant, earthy flavors and fresh plum notes.

Austin Breakfast

Ceylon black tea is bold and smooth; reminiscent of the intensity and laid-back character of Austin.

Apple Cyder Herbal

Organic Roselips, Lemongrass, Hibiscus, Orange Peel, Texas Lavendar, Stevia Leaf, and Natural Vanilla



First Course

Scones

Texas Peach Scone
Lemon Poppy Pound Cake
Mango Marmalade, Clotted Cream, Lemon Curd

Second Course

Chef's Selection of Tea Sandwiches

Peanut Butter and Jelly Freckle
Cream Cheese and Cucumber
Ham and Cheddar
Sweet Cream and Fresh Berries

Third Course

Sweet

Earl Gray Pot de Crème
Fernet Ganache Tarts
Holiday Cookies and Pralines