

THE COUNTRY HOUSE AT HUNCHY

A Typical High Tea Menu

Ribbon Sandwiches filled with delicacies such as:

Cream Cheese & Cucumber/Egg and Lettuce/Ham, Mustard and

Brie/Smoked Salmon or Prawns/Rare Roast Beef

Mini Tarts – Quiche/Onion & Goats Cheese/Avocado & Prawn

Mini Home-Made Pies or Sausage Rolls

Scones with Cream and Jam

Strawberries

Shot Glass Cheesecakes or Chocolate Mousse

Mini Tarts of Lemon/Seasonal Fruits or Mini Cupcakes

Selection of Teas/Coffees (if served in our Dining Room)

All home-made using fresh local produce for only \$50 per person

(minimum 2: a surcharge may apply on Public Holidays)

P.S. A glass of sparkling wine is included!

A Short History of High Tea

The British tradition of High Tea began in the mid-1700s as an afternoon meal usually served between 3 and 4 o'clock.

Initially, it was a meal for the working man, taken standing up or sitting on tall stools, thus the use of 'high'. Tea along with cakes, scones, even cheese on toast would have been served.

Gradually, this afternoon meal became more known as an important event on the social calendars of Ladies and Gentlemen, rather than a meal for the working man.

High Tea served a practical purpose for High Society. Ladies and Gentleman could have the opportunity of a meal before attending the theatre or playing cards when a Late Supper would be taken afterwards. High Tea was particularly helpful for the Ladies of High Society. They could arrange to eat a meal about 4 o'clock, sometimes gathering together, so not be hungry whilst waiting for the Gentleman of the house to arrive home for a late dinner, traditionally about 8pm or even later.

It was around this time that one John Montagu, the Fourth Earl of Sandwich, had the idea of placing meat and other fillings between two slices of bread. Thus, the High Tea sandwich was created.

Courtesy of the British Empire, the tradition of High Tea spread across the globe.

