

Leaf Tea

Our teas are specially blended for us in rural Norfolk

Sandringham Breakfast

A blend of the world's finest teas gives a distinctive and full bodied flavour

Sandringham Afternoon

A rich blend of Ceylon teas delivering a light and refreshing flavour

Admiral Grey

Combining teas from China, India and Ceylon gives a well balanced, fragrant and fresh bergamot flavour

Lady Grey

A lighter tasting blend with hints of orange blossom and rose petals

Norfolk Gunpowder

A green tea blend that gives a delicious and subtle flavour

Non-dairy milk alternatives are also available

Drinks

Sandringham Celebration Cocktail

A refreshing blend of Estate Gin, apple juice and honey
£8.50



Norfolk Prosecco

Glass 125ml £8.50
Bottle 75cl £39.50

Sandringham Apple Juice

Produced from apples grown and pressed in the Sandringham Orchards
250ml £3.50

Sandringham Golden IPA

A cold filtered amber ale produced locally using our organic Spring Barley 500ml £5.50



AFTERNOON TEA MENU



Afternoon Tea is a Sandringham tradition and we are now offering this delightful experience to our visitors.

Freshly made sandwiches are produced in our adjacent kitchens from a selection of specially baked organic local breads and served with fillings which will change seasonally.

Pastries are freshly baked throughout the day.

£30.00

Per person inclusive of tea



Allergies:

If you have a food allergy or special dietary requirements, please inform a member of our team before placing your order.

Whilst every care is taken to avoid cross-contamination, we do use allergenic ingredients in our kitchen.

Our Suppliers:

We source our ingredients from as many local suppliers as possible.

Sandwiches and Savoury

Seasoned cream cheese and smoked salmon

Coronation chicken

Egg mayonnaise

Smoked cheese and caramelised onion quiche

Mini sausage roll

Seasonal vegetable crumble tart

Scones

Our freshly baked fruit or plain scones are made using flour from the Sandringham Estate and served with locally produced strawberry jam and clotted cream.



Dessert

Flower biscuit dipped in chocolate

Marble iced cake

Sandringham blackcurrant cheesecake

Mini lemon and elderflower pavlova

Macaron