

## 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  
£8.95

### Norfolk Prosecco

Glass 125ml £8.95  
Bottle 75cl £39.50

### Sandringham Apple Juice

Produced from apples grown and pressed in the Sandringham Orchards  
250ml £3.75

### Sandringham Golden IPA

A cold filtered amber ale produced locally using our organic Spring Barley 500ml £5.95



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

Honey roast ham and English mustard

Smoked cheese and tomato relish

Pulled beef and horseradish

Mini beef pasty

Smoked salmon cheesecake

Ham and tomato basket

## Scones

Our freshly baked orange & plain scones are made using flour from the Sandringham Estate and served with locally produced strawberry jam, marmalade, and clotted cream



## Desserts

Salted caramel choux bun

Orange and milk chocolate log

Madeline dipped in chocolate

Sandringham honey tart with mead cream

Meringue topped with cranberry jam