



Sheridan Lounge
Menu

Afternoon Tea

At Crewe Hall, we strive to bring the best quality teas & coffees from around the world with food freshly prepared from our Victorian Kitchens to, The Sheridan Lounge on elegant tea stands

Made with care & passion, our team of chefs incorporate foods based around traditional ideas from the past including various contemporary styles & concepts

Our Afternoon Tea is £17.50 per person inclusive of freshly brewed tea & coffee...

Variety of Five Classically Filled & Freshly Cut Traditional Sandwiches on White & Granary Bread

Freshly Baked Fruit & Plain Scones Served With Clotted Cream & Home Made Strawberry Jam

Assortment of House Baked Pastries, Hand Crafted Cakes & Sweet Loaves

If you would like to complete the Afternoon Experience with Champagne, we sell...

Champagne – Lanson Black Label Brut
£9.95 per 125ml glass, £59.95 Bottle

The History of Afternoon Tea

Tea consumption increased dramatically during the early nineteenth century and it is around this time that Anna, the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast, and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot a tea and a light snack, taken privately in her boudoir during the afternoon.

Later friends were invited to join her in her rooms at Woburn Abbey and this summer practice proved so popular that the Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a walk in the fields." Other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

Occasionally you will see hotels serving a 'high tea'. Traditionally, the upper classes would serve a 'low' or 'afternoon' tea around four o'clock, just before the fashionable promenade in Hyde Park. The middle and lower classes would have a more substantial 'high' tea later in the day, at five or six o'clock, in place of a late dinner. The names derive from the height of the tables on which the meals are served, high tea being served at the dinner table.

Many people believe that Afternoon Tea is an iconic example of Quintessential Britain. Traditionally Afternoon Tea is served in the drawing room as is high tea.

Here at Crewe Hall, we serve Afternoon Tea here in the elegant Sheridan Lounge.

Loose Leaf Teas

We hold over a dozen loose teas from around the world incorporating the three tea types:

Black, Tisane and Herbal Fruit infusion.

Each of these teas are brewed with their own specialised tea pot & sand timer.

Coffees

Cafetiere of Italian or Decaffeinated Coffee, Cappuccino, Espresso, Latte Macchiato, Mocha & Hot Chocolate

We have many other Teas & Herbal Infusions in Individual Bags & Leafs or Decaffeinated Tea available. Our Butlers will endeavour to offer an alternative for you

All Freshly Prepared Hot Drinks are £3.40

Lounge Food

Speciality Sandwiches

Served on your choice of white or granary bread, with crisps & house salad

- Roast Beef, Watercress & Horseradish £8.00***
- Poached Salmon, Lemon Crème Fraîche £8.20***
- Pastrami, Pickles & English Mustard £8.20***
- Classic Prawn Marie-Rose £8.20***
- Mature Cheddar & Branston Pickle (v) £7.50***

Lounge Salads

- Classic Chicken Caesar Salad £8.50***
With Croutons, Anchovies, Soft Boiled Egg & Parmesan Shavings
- Marinated Feta Cheese (v) £7.50***
On Watermelon, Minted Rocket & Lemon Dressing
- Tuna Niçoise £8.50***
Green Beans, New Potatoes, Tomatoes, Olives & Soft Boiled Egg
- Ploughman's Platter £12.50***

*With Local Cheeses, Roast Ham, Branston Pickle,
Piccalilli, Pickled Vegetables & Chunky Bread*

Beverage List

Champagne & Sparkling Wine

Champagne – Lanson Black Label Brut

NV, France

£9.95 per 125ml glass, £42.50 Bottle

Sparkling - Thomas Mitchell Brut

NV, Australia

£4.20 per 125ml glass, £24.50

Red Wine

El Muro Tempranillo/Granacha

2009/10, Spain

£4.40 per 175ml, £6.30 per 250ml & £18.50 Bottle

Rioja Tempranillo, Castillo de Clavijo

NV, Spain

£5.00 per 175ml, £7.50 per 250ml & £21.00 Bottle

Wandering Bear Merlot

2008/9, California

£4.80 per 175ml, £6.80 per 250ml & £19.95 Bottle

White Wine

Argento Pinot Grigio

2009/10, Argentina

£5.25 per 175ml, £7.50 per 250ml & £21.95 Bottle

San Rafael Sauvignon Blanc

2010/11, Chile

£4.80 per 175ml, £6.80 per 250ml & £19.95 Bottle

Refreshing Rose

Lamberti Pinot Grigio delle Venezie Blush

2009/10, Italy

£5.40 per 175ml, £7.60 per 250ml & £25.50 Bottle

Dessert Wine

Chateau Loupaic Gaudiet, Loupaic

2005/06, France

£6.50 per 125ml glass & £19.00 Bottle

Sheridan Lounge History

This was the Dining Room for the Main Hall. The most remarkable feature of this room is the profusely carved oak screen in mixed styles, which gives the room an appearance of a college hall. In olden days, there would be a dais below the screen in which the principal table was situated. It is thought that this magnificent screen is the most perfect of its kind still in existence. The room is spacious, lofty & well proportioned in all respects, having a magnificently decorated ceiling enriched with pendants.

The bottom part of the fireplace is fairly new, while the upper section contains a remarkable plaster figure signifying 'Wisdom'.

Possibly before the restoration of the hall, the minstrels' gallery was situated over the oak screen and thus provided the diners with a view of the musicians. The room also had communications with the kitchen through a serving hatch at the end of the dining room.

There is a Visual Memoirs DVD of Crewe Hall available at reception for £5.50 & postcards for 50p

Crewe Hall, at any time, may change any food items according to seasonal produce or demand.

All bills include a discretionary 10% service charge, which is shared between staff.

Butler Service

Originally in a large country house the position of a butler's pantry was important to the smooth running of the household, as it was through the butler that all orders passed. Since the butler was on his feet all day, he had a comfortable chair beside a roaring log fire. The centre of the room housed a large table that served as the venue for silver cleaning, round table conferences with staff, interviewing staff, and books kept.

Meals were never taken here, but tradesman and friends were often invited to share a Bottle of Port and a plate of Macaroons when the butler had an idle hour. I wonder what the present day equivalent would be? Nevertheless, it was a hub.

The usual duties of the butler did not involve much physical labour, oddly enough, most of the onerous fetching and carrying, would have been performed by a footman or under butler.

Everything he carried to his employers or their guests was on that famous of famous 'props' the silver salver, whether it was a mislaid cufflink, bottle of pills or a telegram, it had to be on the salver.

Sadly some traditional house hold services are

very much part of history but we are proud to become the keepers of tradition here at Crewe Hall and hope you enjoy your experience. When the Butlers and Under Butler's are in residence they will perform the service of Afternoon tea and other beverages and snacks.