A GREAT BRITISH TRADITION

AFTERNOON TEA DIARY

Morcus Tschierschke

MMXVI



This diary belongs to:

If found, please keep for yourself and book afternoon tea at Amberley Castle...

Be it enjoyed in the summer sunshine in beautifully manicured gardens or warmed by a roaring log fire in the winter, there can be no better setting than Amberley Castle to indulge in the great British tradition of afternoon tea. Set to a backdrop of 900 years of history this ancient castle lends a very special sense of occasion to a sumptuous selection of carefully crafted cakes, skilfully baked scones and lovingly prepared finger sandwiches. For 2016 we are delighted to introduce a calendar of themed afternoon teas, handmade by our Pastry Chef, Marcus Tschierschke.

£30.00 PER PERSON ALSO AVAILABLE AS A GIFT VOUCHER

To book afternoon tea or purchase gift vouchers please call 01798 831 992 or visit www.amberleycastle.co.uk

Some of our food and drink may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice. Please note: Images are for illustrative purposes only. This menu is subject to availability and change without prior notice.



SAINT VALENTINE'S

1st February - 31st February

Finger sandwiches, fruit and plain scones with clotted cream and seasonal preserve and a selection of white chocolate scones, dark chocolate cake, Champagne truffles and pastries.

Served with your choice of teas or coffee.

My Recommendation

A traditional complement to Valentine's Day, pair with a glass of Rosé Champagne £18.50.

Did you know?

Every Valentine's Day, the Italian city of Verona, where Shakespeare's lovers Romeo and Juliet lived, receives about 1,000 letters addressed to Juliet.







SAINT PATRICK'S DAY

1st March - 17th March

Finger sandwiches, fruit and plain scones with clotted cream and seasonal preserve and a selection of Guinness cake, apple jelly, whiskey truffle and fish and chips. Served with your choice of teas or coffee.

My Recommendation

Shamrock Shaker Cocktail, add a touch of Irish charm with this gleaming gold cocktail £12.50.

Did you know?

St. Patrick is the patron saint of Ireland, although he was born in Britain, around 385AD. His parents were Roman citizens living in either Scotland or Wales, according to different versions of his story.





EASTER 18th Morch - 31st Morch

Finger sandwiches, fruit and plain scones with clotted cream and seasonal preserve and a selection of Easter biscuits, carrot cake, hot cross buns and Scotch eggs.

Served with your choice of teas or coffee.

My Recommendation

Easter wouldn't be complete without chocolate; indulge in a decadent hot chocolate with marshmallows and whipped cream £6.00.

When is Esster?

Simply put: The first Sunday after the first full moon on or after the vernal equinox.





SAINT GEORGE'S DAY

16th Spril - 23rd Spril

Finger sandwiches, fruit and plain scones with clotted cream and seasonal preserve and a selection of Victoria sponge, lemon drizzle cake, fruit cake and sausage rolls. Served with your choice of teas or coffee.

My Recommendation

Raise a glass of English sparkling wine to the patron saint of England £9.00.

Did you know?

St. George's emblem, a red cross on white was adopted by Richard the Lionheart and brought to England in the 12th century, when the King's soldiers would wear it on their tunics to avoid confusion in battle.





WIMBLEDON 27th June - 10th July

Finger sandwiches, fruit and plain scones with clotted cream and seasonal preserve and a selection of lemon macaroon, cheesecake, vanilla scones and smoked salmon wafers. Served with your choice of teas or coffee.

My Recommendation

What else? The traditional accompaniment – Pimm's and lemonade £9.50.

Did you know?

Tennis balls weren't always yellow. The originally white balls were replaced in 1986 so that they could be seen more easily on television.





ALL HALLOWS' EVE 15th October - 31st October

Finger sandwiches, fruit and plain scones with clotted cream and seasonal preserve and a selection of redcurrant jelly, pumpkin muffins, cranberry scones and hot dogs. Served with your choice of teas or coffee.

My Recommendation

Black Velvet Cocktail, Enjoy this darkly delicious cocktail of Champagne and Guinness £12.50.

Did you know?

Ireland is typically believed to be the birthplace of Halloween. The Pagan festival, "Samhain", took place on the 31st October to celebrate the end of summer, lighting bonfires and dressing in disguise to keep away evil spirits.





GUY FAWKES NIGHT 1st November - 7th November

Finger sandwiches, fruit and plain scones with clotted cream and seasonal preserve and a selection of "dynamite" raspberry éclair, bonfire muffins, toffee apple scones and hot dogs.

Served with your choice of teas or coffee.

My Recommendation

Firestarter cocktail, a fiery concoction, sloe gin, vodka and Cointreau £12.50.

Did you know?

The Houses of Parliament are still searched by the Yeomen of the Guard. The idea is to ensure no modern-day Guy Fawkes is concealed in the cellars.





THE POPPY APPEAL 7th November - 15th November

Finger sandwiches, fruit and plain scones with clotted cream and seasonal preserve and a selection of poppy seed cake, poppy muffins, lemon drizzle cake and savoury wraps.

Served with your choice of teas or coffee.

My Recommendation

Taking in the best of season, warming Spiced Apple Pimm's with apple juice and sliced apple £9.50.

Did you know?

Remembrance Day takes place on November Π^{th} to mark the moment the hostilities of the First World War came to an end at the Π^{th} hour of the Π^{th} day of the Π^{th} month of 1918.





CHRISTMAS 1st December - 24th December

Finger sandwiches, fruit and plain scones with clotted cream and seasonal preserve and a selection of fruit cake, spiced fruit scones, gingerbread men and turkey and cranberry sandwiches. Served with your choice of teas or coffee.

My Recommendation

Enjoy a tradition tipple, warming mulled wine with star anise and cinnamon £9.50.

Did you know?

Boxing Day's name originates from the "Christmas box" that servants and staff would receive from their employers on the day after Christmas.



MARCUS TSCHIERSCHKE



Marcus has been part of the Amberley Castle team since 2013, having worked at Michelin-starred establishments including Heston Blumenthal's The Fat Duck and Gidleigh Park. He began his career as a chef in his native Germany and discovered a fondness for pastry along the way. During his time at Amberley Castle he has developed this passion for patisserie around flair and flavour introducing unique creations to the menus.



ANDREW BROWNSWORD HOTELS