



# RAITHWAITE

AFTERNOON TEA



## WELCOME

What better way to enjoy an indulgent afternoon than with a selection of delicious homemade cakes, savouries and winter-themed bites? Our traditional afternoon tea celebrates this great English tradition and makes the most of our delectable local, seasonal products, creating a tasty array of treats, including some lighter choices and the decadent option of adding a glass of bubbles.



## CREAM TEA

### SCONE

Plain and Fruit Scone, Clotted Cream,  
Rhubarb Jam

### BLACK TEA

Earl Grey

Darjeeling Afternoon

English Breakfast

Yorkshire Tea

### HERBAL TEA

Peppermint

Lemon & Ginger

Raspberry

Camomile

Green Tea

**£9 per person**



## INDULGENT AFTERNOON TEA

### SCONE

Plain and Fruit Scone, Clotted Cream,  
Rhubarb Jam

### SAVOURIES

Coronation Chicken Wrap

Cheese Savoury

Egg and Cress

Yorkshire Ham and Raithwaite Chutney

### SWEET

Lemon Drizzle Cake, Gin Glaze

Carrot Cake, Ginger Frosting

Chocolate & Orange

Rhubarb and Custard Pannacotta

### TEA

Choose from our Extensive List of Tea &  
Coffee Specialities

**£21 per person**

**£30 per person with a glass of English Sparkling**



## ACORN DAIRY - 47 MILES

All the dairy used in our afternoon teas is sourced from Acorn Farm, a local dairy which is passionate about its cows, making sure they are treated to the highest welfare and feeding them top-quality grass and silage year round.

The farm itself is sustainably run, naturally improving soil fertility by growing deep-rooting legumes such as red clover and beans, and recycling manure as farmyard compost. Acorn generates its own green electricity on site, and has designated an area for rewilding, now a haven for wildlife, while a 12-mile hedge improvement plan is helping to protect over 80 species of bird recorded on the farm.

Farming that's in harmony with the natural environment and guarantees high welfare for its cows creates top-quality organic milk with the best nutrition – and guaranteeing the tastiest treats for Raithwaite guests.

## SIDE OVEN - 47 MILES

All the flour used in our breads comes from Carr House Farm in East Yorkshire, an organic farm run by the Sellers family for six generations. Carr House makes a variety of produce including flours, grains, fruit cordials and juices. The variety of grains and flours includes ancient types such as Einkorn and Spelt, which have better nutritional value and delicious, varied tastes.

As well as being fully organic, the farm has created wildflower areas around their wheat fields to encourage habitat for wildlife, while the farm orchard is planted with heritage apples. The family also planted a soft fruit orchard, from which they source blackcurrants and elderflowers, one of the very few organic commercial growers of elderflowers in the UK – and producing our delicious fruit cordials.

BETWEEN THE SEA AND THE MOORS...