

The
Norfolk Mead
HOTEL • SPA • VENUE

CHRISTMAS AFTERNOON TEA
£26.50 PER PERSON

SANDWICHES

Egg Mayonnaise & Cress
Cheese and Chutney
Turkey, Bacon, and Cranberry
with Salad and Mayonnaise

SCONES

Plain & Fruit Scones
Served With Clotted Cream and
Norfolk Strawberry Jam

CAKES

Cointreau Mince Pie, Orange Banoffee, Cinnamon Streusel
Dubai Inspired Chocolate Brownie, Candied Pistachios
Sticky Ginger & Date Cake, Salted Caramel Icing, Mini Gingerbread Man
White Chocolate Pot, Prosecco & Raspberry Gel, Shortbread Crumb

EXTRAS

Prosecco Ca Del Console	£ 7.25
Prosecco Ca Del Console Rose	£ 7.50
Champagne Testulat Carte d'Or Brut	£ 12.95
Laurent Perrier La Cuvee Brut	£ 16.50

Served Monday-Saturday
13:00 to 16:00 and
Sundays at 16:00

Available 27th November 2025 to 4th January 2026

We cater to all dietary requirements, including gluten-free, dairy-free, and diabetic-friendly options



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TEA AND COFFEE

EVERYDAY BREW

Three delicious teas: Assam, Ceylon, and a Lovely Rwandan blended to give a balanced, zesty alliance

EARL GREY STRONG

Strong black tea with delicate Darjeeling and fancy bergamot. An earl grey but with a wallop!

SUPER FRUIT

Real whole cranberries and blueberries to give a fruit tea that packs a super fruity punch

MAO FENG GREEN TEA

This tea has a delicate natural taste of fresh summer air, peaches and apricots

PEPPERMINT PURE MINT

A strong minty taste, then very refreshing, very light. Naturally caffeine free

HONEY BUSH & ROOIBOS

An earthy, mahogany-colored nectar that gives way to a subtly, nutty flavour and also caffeine-free

CHAMOMILE

A beautiful yellow cup which gives way to a sweet, surprisingly juicy flavour of chamomile

LEMON & GINGER

A ginger kick with refreshing lemon

CHAI

Warming and spicy, a true taste of India

CAFETIERE

Our Norfolk Mead unique blend

Decaffeinated also available

