

MacLeod House

Afternoon Tea

The History of Afternoon Tea

Anna, the seventh Duchess of Bedford, is reputed to have introduced the tradition of taking afternoon tea in the early 1840's. She requested a pot of water, cakes, bread and butter to appease her appetite in the long hours between early lunch and late supper. The Duchess is said to have shared the idea with friends and by the end of the decade afternoon tea had become a widespread social event.

Here at MacLeod House we are delighted to continue the tradition by serving freshly cut sandwiches, homemade scones, and savouries, along with a range of cakes, pastries and a selection of fine teas.

Sandwiches

An assortment of fresh breads served with:

Turkey, brie & cranberry
Roast beef & horseradish mascarpone
Loch Fyne smoked salmon, pickled cucumber & dill crème fraîche

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Savouries

Pork, sage & apricot sausage roll
Seasonal veloute
Wild mushroom quiche

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Fresh Homemade Assorted Scones

Savoury & plain scones, fruit preserves, butter & Chantilly cream

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Cakes & Delicacies

Banana & toffee bread
Chocolate & orange ganache tart
White chocolate & coconut madeleine
Yule log
Mincemeat pie

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Teas

Selection of fine teas from around the world