

## History

The practice of taking tea in the afternoon was inspired by Anna Maria Russell, the Seventh Duchess of Bedford and one of Queen Victoria's 'Ladies-in-waiting'.

The introduction of gas lighting into Britain in the 1800s brought with it a fashionably later dinner sitting of approximately 8pm for wealthier circles as people were able to stay up longer into the well-lit evenings. This practice, however, widened the gap between meals considerably.

Tale has it that in 1840 the Duchess began asking for a tray of tea, sandwiches and small cakes at around 4pm as a way to quell the inevitable hunger pangs between lunch and dinner. This habit quickly developed into an enjoyable social occasion as she invited friends to join her for refreshments.

Explore Christmas  
at Hadley's



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1834  
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## Tea Selection

Legend has it that tea was first brewed, quite by accident, in China in 2737 BC. As Emperor Shen Nung sat beneath a Camellia Sinensis tree, some leaves happened to fall into the boiling drinking water his servant was attending. A distinguished herbalist, the emperor ventured to taste this curious infusion – and so the beverage we now call ‘tea’ originated.

Whilst tea containers have been found in tombs dating back to the Han dynasty (206 BC – 220AD), it wasn’t until much later that its origins can be traced in the somewhat-cautious nation of Britain. An advertisement in London paper, Mercurius Politicus, in September of 1658 is the country’s first dated reference to the beverage yet it wasn’t considered fashionable until Portuguese Princess Catherine of Braganza, an avid tea-drinker, married King Charles II in 1662.

Select from the range of teas presented on your table.

## Sandwiches

Our chef will select and prepare the following sandwiches.

Turkey, Cranberry, Brie & Roquet

Ham, Cheese & Lettuce

Hummus, Harissa, Cucumber & Lettuce

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## Freshly Baked Scones

Traditional and Fruit Mince  
Scones

Served with raspberry jam, butter, custard and whipped cream

## Savoury

Caramelised Onion & Pumpkin  
Quiche

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## Sweets

Indulge in our seasonal sweet delicacies inspired by the Victorian era.

Milky Fudge

Smooth, creamy & slightly sweet milk chocolate topped with crushed pistachio

Jelly Slice

Classic triple jelly slice with creamy sweetened condensed milk filling and a raspberry jelly topping

Lime Mousse

Vanilla mousse infused with lime zest piped into a mini chocolate tart shell

Christmas Pudding

Festive feast with a traditional favourite: moist, steamed and filled with sweet fruit flavour

Carrot Cake

An incredibly light cake with cream cheese frosting