



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.

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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 three of the following sandwiches. Your waiter will advise of today’s selection.

Country Virginia Ham

With seeded mustard on wholemeal

Crab, Corn Puree & Rocket

Served on rye

Cucumber & Mint

Served on white bread

Coronation Egg

Served on mini-brioche

Tomato, Pesto & Goat Cheese

Served on white bread

Savoury

Our chef will select and prepare two of the following savoury delights.

Blue Cheese Short Bread

With homemade pâté

Pork Sausage Roll

Caramelised Onion & Pumpkin Quiche

Sweets

Indulge in an assortment of seasonal sweet delicacies inspired by the Victorian era. Our chef will select and prepare four of the following sweet treats.

Traditional Victoria Sponge

Our twist on the Victorian sponge, a quintessential English teatime treat. Popular during the reign of Queen Victoria and widely written to have been her favourite cake

Orange & Poppyseed Cake

Orange and poppyseed cake finished with cream cheese icing and a sprinkle of citrus peel

Tiramisu

House made sponge soaked with coffee syrup, covered with cream and a dusting of cocoa

Tasmanian Lemon & Lavender Tart

Vanilla and lavender mousse piped into a delicate chocolate tart shell

Caramel Slice

Rich and crunchy shortbread base topped with a soft caramel layer and a milk chocolate coating

Freshly Baked Scones

Traditional and Pineapple & Coconut

Served with raspberry jam, butter, and whipped cream