

STAPLEFORD PARK,

A BRIEF HISTORY

Early historical records indicate that Stapleford was held under the King by Henry de Ferrers, who fought at the battle of Hastings in 1066, and who was afterwards appointed Domesday Commissioner. After passing through a succession of owners, In 1402 the house was acquired from the Earl of Lancaster by Robert Sherard, a descendant of William the Conqueror, and for the next 484 years Stapleford remained in the possession of his family, who later became the Earls of Harborough and it was Thomas who is said to be the builder of the Old Wing as we know it today. The Old Wing was restored in 1633.

A change of ownership came in 1894 when the house was purchased by Lord Gretton, a wealthy brewer of the firm Bass, Ratcliffe and Gretton. The house was enlarged with a series of reception rooms and further bedrooms. His son did not share his social ambitions and when his grandson the third Lord Gretton, succeeded in 1982, he was faced with a house designed for entertaining on an Edwardian scale and decided to sell the house but kept the estate.

The American entrepreneur Bob Payton bought the house and, in April 1988, after more than a year's work with rooms designed by notable names like Wedgwood, Turnbull & Asser and Crabtree & Evelyn, Stapleford Park was opened as a hotel. On 13th July, 1994 Bob Payton tragically died in a car accident. Today, Stapleford Park is owned by a private individual who fell in love with the dream first created by Payton and the desire of the first Lord Gretton for the house to be a very special place for entertainment.

As a manor house, Stapleford Park has a number of dining rooms where guests dine in. Our main dining room is the Grinling Gibbons, with its intricate wood carving, named after the celebrated wood sculptor and artist. The Old Kitchen with its vaulted ceiling and is aptly named as it was the original kitchen during the Tudor period is one of the oldest parts of the house. The Harborough Room and the Billiard Room are popular for intimate private parties and special occasions.

-FROM OUR PASTRY-

Finger Sandwiches

Marinated roast chicken, tarragon & chervil mayonnaise
Free range egg, smoked paprika crème fraiche, wild rocket
Poached salmon, caper & watercress sour cream
Honey roast ham, mustard and dill pickles

£7.50



Plain and fruit scones from our bakery
Served with clotted cream and strawberry jam

£7.50



Selection of dainty, homemade cakes

Raspberry custard tart
Battenberg
Passion fruit and mango opera
Chocolate & salted caramel mousse

£7.50

We would be happy to assist with any dietary requirements or allergies.
A discretionary 10% service charge will be added to your bill

-HOW IS TEA MADE?-

-THE JOURNEY FROM THE PLANT TO THE POT-

Picking. Sorting. Steaming. Firing. Twisting. Oxidizing.

All of these techniques and more are used to produce the best tasting tea.

All tea is made from the same plant.

Yes, you read right, all tea, whether it's black, oolong, green, white, or pu-erh, comes from the *Camellia sinensis* plant in the same way that all wine comes from the grape, albeit different varieties.

Most kinds of tea go through a process of plucking, withering, rolling,

Plucking - Before tea can be processed, it must, of course, be picked. Only the bud and two small leaves are plucked from the best tea plants to ensure the best tasting tea.

Withering and Steaming - Withering is particularly important for white, oolong, black and pu-erh teas. After picking, the leaves are laid out to dry on bamboo trays or in large in-door areas where heated air is forced over them if the climate is too cool to heat the leaves naturally. This process reduces water content and makes the leaves pliable enough to move to the next step in the process, rolling. In the case of green teas, leaves are often steamed, baked, or pan-fired instead of, or immediately after, being withered briefly. Steaming, pan firing, or baking arrests oxidation of the leaves so that they remain green.

Rolling – Have you ever wondered how oolongs, some greens, and black tea leaves get scrunched up? Traditionally, this was done by hand. This hand rolling is still used to make extremely rare high-end teas, but today, machines are often used to roll and shape the leaves. This process helps break down the leaf cell structure, which releases the juices and oils from the leaves, encourages a more uniform oxidation, and gives each tea its distinctive flavour.

Oxidation - This is the chemical process that is easiest to observe by looking at a dried tealeaf's colour. The greener the leaf, the less oxidized it is. Like a cut banana turning brown, the tea leaf turns brown as it oxidizes. Japanese steamed teas, senchas, are the least oxidized (as apparent in the vibrant green colour of the leaf and infusion). Black teas are the most oxidized (as you can see in the dark colour of the leaf and deep crimson-brown of the infusion).

Drying or Firing - Tea is finally dried evenly, without burning the leaves, in large ovens or drying machines to complete halt oxidation and lock in the final flavour.

AFTERNOON TEA, AN ENGLISH TRADITION

Tea, that most quintessential of English drinks, is a relative latecomer to British shores. Although the custom of drinking tea dates back to the third millennium BC in China, it was not until the mid 17th century that tea first appeared in England.

Afternoon tea was introduced in England by Anna, the seventh Duchess of Bedford, in the year 1840. The Duchess would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. The Duchess asked that a tray of tea, bread and butter and cake be brought to her room during the late afternoon. This became a habit of hers and she began inviting friends to join her.

This pause for tea became a fashionable social event and during the 1880's upper-class and society women would change into long gowns, gloves and hats for their afternoon tea which was usually served in the drawing room between four and five o'clock.

Traditional afternoon tea consists of a selection of dainty sandwiches including of course thinly sliced cucumber sandwiches, scones served with clotted cream and preserves. Cakes and pastries are also served. And tea grown in India or Ceylon is poured into delicate china cups.

-VEGETARIAN AFTERNOON TEA –

Finger Sandwiches

*Free range egg, smoked paprika crème fraiche, wild rocket
Paneer, mint yogurt & cucumber
Hummus, avocado & roasted red pepper*



Plain and fruit scones from our bakery
Served with clotted cream and strawberry jam



Selection of dainty, homemade cakes

*Raspberry custard tart
Battenberg
Passion fruit and mango opera
Chocolate & salted caramel mousse*



-PREMIUM FLOWERING AFTERNOON TEA -

Flowering tea or blooming tea consist each of a bundle of dried tea leaves wrapped around one or more dried flowers. These are made by binding tea leaves and flowers together into a bulb and are then set to dry. When steeped, the bundle expands and unfurls in a process that emulates a blooming flower, while the flowers inside emerge as the centrepiece. Typically they are sourced from the Yunnan province of China. Flowers commonly used in flowering teas include globe amaranth, chrysanthemum, jasmine, lily, hibiscus, and osmanthus.

Flowering tea is served in containers made of glass, or other transparent material, so that the flowering effect can be seen.

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-TEA MENU-

White Tea

White tea is not rolled or oxidized, resulting in a flavour which is characterized as "lighter" than green or traditional black teas. The name "white tea" derives from the fine silvery-white hairs on the unopened buds of the tea plant, which gives the plant a whitish appearance.

Silver Needle

Silver Needle is a fine white tea from China's Fujian Province, delicate and slightly creamy with a honey-melon aroma. From our loose leaf tea pouch range

Green Tea

The finest green teas come from China and Japan, where the first leaves of spring are either fried or steamed, to create a fresh, verdant tea, famously high in antioxidants

Blueberry flowering tea

(£ 3.00 supplement per person)

A fruity, floral green tea infusion with the smooth taste of blueberry and notes of sweet jasmine

Oriental Sencha

Used in traditional Japanese tea ceremonies, this green tea has a distinctive glossy feel and full, rich aromas

Jasmine Blossom

Green tea with exotic eastern flavours of jasmine that blooms in May for the most intense aroma

Oolong Tea

Oolong teas are semi-fermented teas. After the tealeaves are picked, they are rolled and allowed to oxidize. Oxidation produces the floral notes that characterize many oolongs.

Milk Oolong

Newby's premium Milk Oolong tea is layered and floral with a temptingly creamy caramel aroma. A smooth and sweet loose leaf tea made from the finest Tie Guanyin oolong

Black Tea

From classic blends like English Breakfast and Earl Grey to delicate First Flush Darjeeling, there's far more to black tea than milk and sugar...

English Breakfast or Decaf English Breakfast

The perfect "pick-me-up" tea to drink at any time of the day, the traditional English breakfast tea is both bright and full-bodied

Assam

Grown on the south side of the Brahmaputra River in remote region of Nagaland, this Assam tea grows slowly with a lower yield resulting in the intense flavours of strong, rounded malt

Darjeeling

From Tukdah tea estate high in the hills, this classic Darjeeling tea is bright and full-flavoured with its characteristic muscatel flavour and hints of nuttiness

Earl Grey

A light tea, pale gold in colour using natural flavours and oils balanced with the natural brightness of Ceylon tea that gives the Earl Grey its distinctive flavour of bergamot without the overpowering perfume

Lapsang Souchong

Flavour of smoky pine and oak fires

Fruit & Herbal Tea

From famous soothing brews to intensely fruity blends, our intensive fruit and herbal teas are designed to inspire the taste buds.

Peppermint

Cool and refreshing caffeine-free alternative

Chamomile

Perfect growing conditions of sandy loams and nutrients from the Nile for the distinctive chamomile renowned for its health benefits

Elderflower & Lemon

A fresh, caffeine-free infusion, our Elderflower & Lemon tisane has an invigorating sweet taste and fine citrusy aroma

Rooibos & Orange

Rooibos, colloquially known as 'Red Tea' (although not from the actual tea bush), is a naturally caffeine-free herbal plant that grows only in South Africa

-TRADITIONAL & CHAMPAGNE - -AFTERNOON TEA -

£26.00 per person

Finger Sandwiches

*Marinated roast chicken, tarragon & chervil mayonnaise
Free range egg, smoked paprika crème fraîche, wild rocket
Poached salmon, caper & watercress sour cream
Honey roast ham, mustard and dill pickles*



Plain and fruit scones from our bakery
Served with clotted cream and strawberry jam



Selection of dainty, homemade cakes

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Battenberg
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Chocolate & salted caramel mousse*



Choose from our selection of Award-Winning Newby Teas or Café
Du Monde Coffee's



Afternoon tea upgrades

Prices by glass

Prosecco £6.00 – Laurent Perrier brut £12.50 – Laurent Perrier Rose £19.50

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