



Bedford's Proud Tradition of Afternoon Tea

Tea originated in China and was used as a medicinal drink. It soon became popular in Britain with the East India Company introducing tea production to India, so breaking the Chinese monopoly on tea.

Queen Victoria loved a cup of tea in the morning as did her close friend Anna Maria Russell, the 7th Duchess of Bedford. In 1840 the Duchess found a solution to her hunger between lunch and the late dinner in her household. She ordered tea, bread and butter (sandwiches and cakes were added later) at about 4pm. She began to invite friends to Woburn Abbey to enjoy her newly created afternoon snack and thus the afternoon tea was born.

At 3 St Peters, we are really proud of Bedfordshire's role in the origination of this very British tradition. We look forward to welcoming everyone with quality food, drink and service.

The team hope you love the experience at 3 St Peters.



Afternoon Tea Menu £29

*With a glass of: Prosecco £34.5, Pink Bubbles £36.5,
Premier Cru Champagne £39.5*

Our afternoon teas include unlimited tea & coffee

A selection of sandwiches:

Ham & wholegrain mustard on white farmhouse bread (G,Ms,SD)

(V option- Brie/ Grapes/ wholegrain mustard/ honey (G,M,Ms,SD))

Prawn in Marie Rose sauce on a freshly baked baguette (G,E,Cr,S)

(V/ Vg option – Mini Moroccan falafel (G))

Traditional cucumber and cream cheese on white farmhouse bread (V) (G,M)

Egg mayonnaise & cress sandwich in a seeded roll (V) (G,E,S)

A selection of savouries:

Mini Yorkshire puddings with beef fillet and horseradish cream (G,E,M,Ms,SD)

(V/ Vg option – mini pitta with hummus (G))

Smoked salmon on a herb blini with lemon crème fraiche (G,E,F,M)

(V option – blini with cream cheese (G,E,F,M))

Palate Cleanser:

Lemon & Mango Sorbet GF, Vg

A selection of sweet desserts:

Mini Cheesecake V (G,S,M,E)

Panna Cotta Strawberry Heart V (G,M,E)

Choux pastry V (G,M,E)

Fresh strawberries dipped in rich dark chocolate GF V

Pina Colada Mignon V, GF (D)

Freshly baked, handmade scone served with traditional Cornish clotted cream
& strawberry preserve V (G,S,M,E)

**Please make staff aware of any dietary requirements or allergies at the time
of booking & on arrival.**

Full Drinks Menu available on Request

Sparkling Wines & Champagnes

Prosecco Bel Canto NV Italy:

Delicate and aromatic with fine bubbles fresh peach, pear and an elegant
zest.

Pierre Bertrand Brut 1er Cru NV Champagne:

A family-owned Champagne house produces this award winning wonderfully
peachy and lush Premier Cru Champagne. Fresh and lemony with a weight
and character gifted by extended bottle ageing (6-8 years).

Graham Beck Brut Rosé South Africa

Affectionately dubbed the “President’s Choice”, Graham Beck was served at
both Nelson Mandela’s inauguration and Barack Obama’s presidential
win. Elegant creamy red-fruit aromas, rich mousse and brioche-laden finish.



3 ST PETER'S

Hot Drinks

Complimentary

Teas

Tea Bags – Jing Tea: The finest Handcrafted Asian Tea

Assam Breakfast Tea, Earl Grey
Darjeeling, Peppermint Leaf
Jade Sword (Green Tea)

Loose Leaf Jing Tea: The finest Handcrafted Asian Tea
Decaffeinated Ceylon, Rooibos, Lemon Grass and Ginger

Loose Leaf Award-winning Flora Tea

Lychee Rose (Black Tea)
Moroccan Mint (Green Tea)
Jasmin Silver Needle (White Tea)

Coffees

Made from freshly ground, award winning, smooth, arabica coffee beans
Mocha, Espresso, Americano, Cappuccino, Latte

Soft Drinks £3.50

Bottled Drinks

Sparkling
Bottled Still/ Sparkling water
Elderflower Tonic Water, Ginger Ale, Ginger Beer,
J2O, Lemonade, Coke or Diet Coke

Juices: Orange, Pineapple and Cranberry

Please make staff aware of any dietary requirements or allergies on arrival

Vg-Vegan, V-Vegetarian, P-Pescatarian

Allergens: G-Gluten, E-Eggs, M-Milk, N-Nuts, SD-Sulphur Dioxide, F-Fish, C-Celery, S-Soya, Ms – Mustard, Cr-Crustaceans