



# Granny Betty's

## AFTERNOON TEA

Served from 3pm until 5pm Friday to Sunday

### SCONES

#### 'Café by the Lake' Fruit Scone

A delicious fruit scone with butter, strawberry jam and clotted cream with either a mug of tea or Americano coffee

£6.95

#### 'Café by the Lake' Savoury Cheese Scone

A cheese scone with butter, slice of cheddar, apple and sweet chutney with either mug of tea or Americano coffee

£6.95

### WARM CIABATTAS

#### Brie & Cranberry

£6.95

#### Bacon, Brie & Cranberry

£7.95

#### Classic Bacon, Lettuce and Tomato

£6.95

#### 'Café by the Lake' own recipe Sausage and Onion

£6.50

#### Hand cut Ham and Cheddar

£6.50

### CLASSIC AFTERNOON TEA

Available by pre-order for minimum of four persons only. Please ask for details.

#### Three Tier Classic Selection

Fruit scone with butter, strawberry jam and clotted cream

A slice of Victoria sponge

A choice tea sandwiches

Pot of tea or mug of Americano coffee

£15.95 per person

Complete the afternoon tea experience with a glass of fizz:

#### Prosecco

Small single serve - £6.95

Nua Prosecco bottle - £22.50

I remember the door of the old farm house was always open. All were welcome and no one turned away. The boiling of the kettle, the crunch and crumble of moreish biscuits and the slow slurping of hot cups of tea played out through Granny Betty's kitchen and accompanied the cheerful tones of her twittering out the notes of an old wartime ditty.

It was by no means a large kitchen and with the addition of my Grandad sprawled across the floor, stretching his large, work-weary back and playing with his dogs, space was often limited! Times weren't always easy either and even today, the look of anguish on my father's face as he recalls the crippling introduction of the milk quota some thirty years ago, paints a vivid picture of struggle and hard times for small, family-run dairy farms.

Although money was short, somehow the cupboards and larder were always full and from within the cosy walls of a busy farmhouse kitchen, Granny Betty would produce, as if by magic, enough food to feed an army! With warm nostalgia, I think back to that table laid out for afternoon tea;

Great pyramids of deep-filled sandwiches and sausage rolls crammed against chopping boards encumbered with the tastiest of cheeses. Giant dishes of home-grown beetroot, potato-salad and fresh, rosy tomatoes would loom over open jars of chutneys, pickles and spreads! Fantastical cakes and trifles towered beside messy bowls of cold, clotted cream, hot custard and pretty parades of biscuits, crackers and shortbreads! All the while, the kettle boiled and the tea flowed.

My family and I treasure those happy afternoons and to pay tribute to her insatiable hospitality and wondrous tea-time creations, invite you to share with us in the spirit of Granny Betty's famous afternoon teas.

G. Smith