



Afternoon Tea

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.” Henry James

Afternoon tea, that most quintessential of English customs is, perhaps surprisingly, a relatively new tradition. Whilst the custom of drinking tea dates back to the third millennium BC in China and was popularised in England during the 1660s by King Charles II and his wife the Portuguese Infanta Catherine de Braganza, it was not until the mid 19th century that the concept of ‘afternoon tea’ first appeared.

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 (some time earlier, the Earl of Sandwich had had the idea of putting a filling between two slices of bread) 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. 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.

Afternoon Tea for 2

Selection of Miniature cakes, fruit scones with cream and jam. Honey roast ham, smoked salmon cream cheese and dill, egg mayonnaise & cress, Wensleydale cheese sandwich rolls. Pot of Yorkshire for 2 £17.95

Prosecco Afternoon Tea for 2

The Afternoon Tea for 2 with 2 glasses of Nua prosecco £24.95

Children’s Peter Rabbit Afternoon Tea for 1 or 2

Children can now enjoy a delicious Afternoon Tea of ham and cheese sandwiches, cream scone with jam, miniature cakes with a choice of tea, milk, apple or orange juices served on our Peter Rabbit crockery collection £7.95 / £13.95

If you have food allergies please inform the staff. Gluten free options and allergen information is available on request. Our kitchen is not a nut free environment and our food may contain nuts. All our dishes are served as described on the menu, any changes may result in additional charges. Prices may change without prior notice.



Menu

Today's Flamingo Land is founded on the original Yorkshire Zoological Gardens. However, the origin of our 375-acre parkland estate stretches back almost 200 years.

Early in the 19th century, King George III commissioned Kirby Misperton Hall as a gift for the Blomberg family. Charles Blomberg had been physician to Charles II, and his descendant, the Reverend F. W. Blomberg - reputedly the natural son of George III - was 'whipping boy' and Chaplain to the Prince Regent. After his death, the estate passed to Captain James Anlaby Legard and subsequently to the Tindall family, who enjoyed the estate for nearly 40 years. During their tenure, the Tindalls consistently employed five or six gardeners who kept the grounds in pristine condition. The three Miss Tindalls, Henrietta, Mary and Jane, always took great pride in walking round the large lake every afternoon.

After the departure of the Tindalls in 1903, the hall was bought by local alderman Colonel J.R. Twentyman. The colonel was determined to create authentic Chinese gardens and Italian piazzas, importing Chinese and Italian labourers to ensure authenticity. Three decades passed peacefully, until the estate was sold to a Mr Ainsworth in 1938 and subsequently occupied by troops during the war years. After the cessation of World War II, the house and its grounds passed to a Mr Tyler of Scarborough before being opened as a country club in the 1950s by Major and Mrs Stone.

However, its destiny was to change forever in 1959 when Edwin Pentland and Frances Hick bought Kirby Misperton Hall and saw the potential for a private animal collection. Unfortunately, Pentland and Hick's finances were rapidly depleted, ultimately requiring funds from public admission to sustain their collection. During the 1960s, the estate was purchased by Scotia Investments who sold it to the current owners in 1977.

House Specialities

Homemade Soup of the Day [v] [gf] [df]

Served with soup rolls or gluten free bread and butter £4.95

Yorkshire Ale Stew

Slow cooked Yorkshire beef with mushrooms, carrots, shallots, red wine, herbs, giant Yorkshire pudding, new potatoes and seasonal vegetables £10.95

Mansion House Haddock Fillets

Homemade batter, mushy peas, hand cut twice cooked chips, tartar sauce and lemon wedge £10.95

Mansion House Beef Burger

Locally sourced 6oz beef burger, Sourdough roll, hand cut twice cooked chips, onion rings, red cabbage coleslaw, local relish, mixed salad leaves & house dressing £10.95

Add cheese £1.00

Add bacon £1.00

Roasted Mediterranean Vegetable Lasagne

With hand cut twice cooked chips, salad leaves and house dressing [v] £9.95

See our Specials board including our 'vegetarian healthier option of the day'.

Traditional Sandwiches

Served with a white or brown sub roll or gluten free bread, Yorkshire vegetable crisp, mixed salad leaves & house dressing

Yorkshire Beef, rocket & horseradish £5.95

Honey Roast Ham, tomato, little gems, spiced tomato & caramelised onion relish £5.95

Coronation Chicken £5.95

Wensleydale Cheese and caramelised onion chutney [v] £5.95

Egg, mayonnaise and cress [v] £4.95

Smoked salmon, cream cheese & dill £6.25

Tuna, mayonnaise and cucumber £4.95

Quiches

Our quiches are served ambient with local relish, mixed salad leaves & house dressing

Ham, cheese & onion Quiche £5.50

Feta, sun dried tomatoes & red onion Quiche [v] £5.50

Side Dishes all £3.00 each

Hand cut twice cooked chips

Red Cabbage Coleslaw

Mixed salad leaves & house dressing

Seasonal vegetables

Desserts all £4.50 each

All our cakes below are suitable for vegans and are gluten free

Chocolate Olive Oil cake

Served with choice of chocolate, vanilla or raspberry ice cream

Treacle & apple tart

Served with choice of chocolate, vanilla or raspberry ice cream

Apple & plum tart

Served with choice of chocolate, vanilla or raspberry ice cream

Mansion House Ice Creams

All our cakes are suitable for vegans, dairy free and gluten free

Choice of Vanilla, Chocolate or Raspberry Ice cream

2 scoop £2.95 / 3 scoops £3.95

Cakes & Scones

Selection of Muffins, Cakes, Tray bakes & Scones

Fruit Scone with clotted cream & strawberry preserves £2.95

Choose from our Cake Counter From £2.20