



# Welcome to Reigate Manor

Built around 1780, Reigate Manor began life as a very substantial family house called 'The Brokes'. When put up for sale by the Woolley family in 1920, Dame Rebecca Inglis, a wealthy lady living in Beech Road, purchased the entire estate. She kept part of the land which fronted Beech Road and put the house back on the market in 1923, with the option of turning it into a hotel.

'The Brokes' was successfully sold and by May 1924 was operating as Brokes Hotel. During the Second World War the hotel was requisitioned to house troops, but after the war, the building was left in very poor condition with the contents either missing, damaged or destroyed.

It sold again in 1946, by Major Gordon to Mr J. Brand, for the significant purchase price of £30,000, which is thought more to do with the estate's development value rather than the hotel's value. During Brand's short period of ownership, the notorious 'Chalk Pit Murder' took place, the victim being the hotel's barman John McMain Mudie. Although it had nothing to do with Mr Brand or the hotel, it adversely affected the hotel's post-war recovery.

From 1947 to 1999 the hotel sold several times more, with a name change each time – Wayside Manor, Reigate Hill Hotel, and finally to its name today, Reigate Manor.



# Afternoon Tea



REIGATE MANOR

S U R R E Y

# Our Teas

## English breakfast

With a strong refreshing flavour & golden colour, a unique blend sourced from Rwanda & Kenya.

## Earl Grey

Bright & fragrant, blended with bergamot oil to give a distinctive flavour of citrus & spicy floral notes.

## Peppermint

Fresh, invigorating, perfect as an after-dinner digestif & caffeine free.

## Red berry & flower

A blend of sweet red berries & hibiscus. Fruity, refreshing, rich in anti-oxidants & caffeine free.

## Camomile

A delicate smooth & soothing infusion, aiding digestion, promoting sleep & caffeine free.

## Lemongrass & ginger

Elevate your mood with this warming herbal tea. Lively, spicy & caffeine free.

## Green tea

A purifying & restorative traditional green tea, rich in anti-oxidants to restore natural balance.

## Decaffeinated breakfast

A delicious, decaffeinated breakfast tea bursting with flavour.

# Afternoon Tea

## Cream Tea ~ £14.50

Freshly baked plain & raisin scones served with Cornish clotted cream & a selection of preserves



## Traditional Afternoon Tea ~ £30.00

### SANDWICHES

Coronation chicken

Smoked salmon & cream cheese

Beef pastrami, Emmental & gherkin mayonnaise

Avocado, tomato & cucumber *vegan*

### SCONES AND CAKES

Freshly baked plain & raisin scones served with Cornish clotted cream & a selection of preserves



An assortment of seasonal afternoon tea pastries & cakes



## Sparkling Afternoon Tea ~ £37.00

The traditional afternoon tea menu as above, including a glass of Prosecco

# Children's Tea

£12.50 per child

Chef's choice of cakes

Finger sandwiches ~ chicken mayonnaise, ham, cheese

Hot chocolate

PLEASE ADVISE US OF ANY FOOD ALLERGIES AND INTOLERANCES. ALL FOOD IS PREPARED IN KITCHENS WHERE ALLERGENS ARE PRESENT AND CROSS-CONTAMINATION MAY OCCUR.