

Anyone for cake?

Old Hall & Terrace Menu



Afternoon tea

Available from 1pm – 4pm Monday to Saturday 2.30pm – 4.30pm Sunday

Traditional afternoon tea - £32

Freshly cut finger sandwiches – ham and wholegrain mustard mayonnaise, smoked salmon and cream cheese, Wensleydale cheese with fruit chutney, roast beef and horseradish Homemade fruit scones with jam and clotted cream Selection of homemade cakes, pastries and sweet fancies A pot of loose leaf tea or cafetiere of coffee

Prosecco afternoon tea - £39

Enjoy all the treats of the traditional afternoon tea served with a chilled glass of Prosecco

Upgrade to Champagne - £45

Savoury afternoon tea – £32

Freshly cut finger sandwiches – ham and wholegrain mustard mayonnaise, smoked salmon and cream cheese, Wensleydale cheese with fruit chutney, roast beef and horseradish

Pork pie

Chorizo scotch egg

Rich fruit cake

Wensleydale cheese

Piccalilli

A pot of loose leaf tea or cafetiere of coffee

THE OLD HALL — & Terrace —

Cakes and pastries Available from 10am - 5pm

Croissant and preserves – £4

Toasted teacake, butter and preserves – £5

Homemade fruit cake with Wensleydale cheese – £4.75

Cake of the day – £3.95

Sticky Yorkshire ginger cake – £3.95

Hot Beverages

Espresso - £3.25

Caffè Americano - £3.25

Cappuccino - £3.50

Caffè Latte - £3.50

Cafetiere of coffee with shortbread biscuit – £4.25
Taylor's loose leaf tea with shortbread biscuit – £4.25
Hot Chocolate – £3.50





Available 1pm – 4pm Monday to Saturday 2.30pm – 4.30pm Sunday

Gisborough Hall cream tea - £13

Homemade fruit scones with jam and clotted cream Served with a pot of loose leaf tea or cafetiere of coffee

Gisborough Hall tea and cakes – £13

Today's selection of cakes and fancies Served with a pot of loose leaf tea or cafetiere of coffee

Homemade fruit scone with jam and clotted cream - £5

Homemade local cheese scone with butter - £4.50



Sandwiches Available 10am – 5pm

Prawn Marie Rose – £9.95

Ham and whole grain mustard mayonnaise – £8.95

Roast beef, horseradish sauce – £9.95

Wensleydale cheese, tomato chutney and rocket(v) – £8.95

Scottish smoked salmon and cream cheese – £9.95

Served on your choice of white or wholemeal bread, with a dressed rocket and Yorkshire crisps.

If you have any questions regarding our ingredients or if you have a food allergy or intolerance, please inform your server before you order your meal or drinks.

Tea

Yorkshire Tea

A blend of teas from Africa, India and Ceylon, with a rich, refreshing flavour.

Earl Grey

This is the most famous flavoured tea. The secret recipe was said to have been given to one of Earl Grey's diplomats in 1830 by a Chinese Mandarin as a reward for saving his life. It is a blend of fine black China teas and natural oil of bergamot. Serve with or without milk or lemon at any time of the day.

Afternoon Darjeeling

From Darjeeling in the foothills of the Himalayas. A light, golden tea with a subtle, delicate flavour likened to muscatel grapes. A fine black tea, serve with or without milk or lemon and brew for at least five minutes.

Assam (Pure)

This tea comes from the rich and fertile plains of the Brahmaputra Valley in the Assam region of north east India. With a strong, malty liquor, this is a powerful black tea with a full-body and a brisk, invigorating flavour; perfect for kick-starting your day. This tea is best enjoyed with milk.

Lapsang Souchong

This black tea from China has a distinctive taste that is produced when it is smoked in the traditional manner, by hanging the tea in baskets over pine chips. Serve without milk.

Green Tea

An excellent digestive after a meal. This tea has a light refreshing flavour.

China Rose

A black China tea, which is layered with rose petals during the drying process so that the tea leaves are delicately scented. This tea is pale and delicate. Best served without milk.

Decaffeinated

A blend of quality East African teas. This tea has been decaffeinated by means of a natural CO2 process, which does not contain any harmful chemicals and reduces the caffeine content to 0.003%.



Enjoying afternoon tea with friends and family is a quintessentially English tradition, originally introduced in Britain in the early 19th century by Anna, the 7th Duchess of Bedford. She conceived the idea of having tea at around 4 o'clock in the afternoon to ward off the hunger pangs between lunch and dinner, which became a fashionable ritual and afternoon tea was born.

Here, at Gisborough Hall, our dedication to serve homemade variations using the finest fresh ingredients ensures that our afternoon tea is something special. Whether it's a traditionally served afternoon tea on a tiered stand with delicate sandwiches and homemade fancies, scone with jam and cream or a more savoury version....enjoy afternoon tea in the finest surroundings of Gisborough Hall.



The history of Gisborough Hall

The Chaloner family have had connections with Guisborough since the time of Henry VIII and the dissolution of the monasteries. Sir Thomas Chaloner bought the Guisborough Monastic Estate from the Crown in about 1570 for the princely sum of £854/13/4d.

The family lived for many years in a large house in Guisborough on the site of the present Parish church hall, and etchings can be found in our reception area.

In 1856, Admiral Thomas Chaloner (1815-1884) built "Longhull" on the site of an old farmhouse. The oldest parts of today's Hall are the results of his labours. Above the front door you will see the "Admiral's Room", a room built to represent his naval past complete with a forecastle and porthole.

After the Admiral's death, the estate passed to Richard Godolphin Walmesley who was elevated to the House of Lords and took the title Lord Gisborough. It was spelt GIS as having researched the name, he believed this to be the correct spelling and historically accurate.

Today, Lord Gisborough and the family pay a keen interest in the running of the hotel and are actively involved in ensuring it remains a thriving and popular venue.



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