



Passionate about trees

## High Tea at Willow Feather Garden

It's with great pleasure that we welcome you to a High Tea at Willow Feather Farm. High Tea can mean many different things to different people. To some it's an extravagant day out, to others it means a lavish party for all your friends, to some others it's the perfect idea for a hen party and to the rest it's a great time to catch up with a special friend. Whatever a High Tea means to you, at Willow Feather Farm it's all about making a perfect experience for you and your guests.



### High Tea Menu

- Classic freshly baked scones served warm, accompanied by Thislewood preserves and cream.
  - Muffin
- An array of sweet treats from koeksisters to brownies and milk tart and pecan nut tart.
  - Our farm selection of delicious quiches and savoury bites
- Strawberry & mint infused water and a choice of two teas from our exclusive Twining's selection.

**R195 per person**

### Jam first or Cream?

It has been a topic of much debate over the generations. In our view, it is the cream that comes first followed by a teaspoon of local Thislewood jam. Of course this is just our own opinion, and the order of the ceremony will always remain entirely a matter of the guest's own taste & preference.

### Twining's Exclusive Tea Range offered at Willow Feather Farm:

Lady & Earl Grey  
English Breakfast  
Ceylon Orange Pekoe  
Darjeeling  
Four Red Fruits  
Lemon

Green & Lemon  
Jasmine  
Pure Peppermint  
Vanilla  
Indian Voyage Chai  
White Tea & Pomegranate

Double Mint Sensation  
Fruit and Herb  
Camomile & Maple  
Lime & Ginger  
Raspberry & Dragon Fruit  
& more!



## Hosting a High Tea at Willow Feather Farm:

- Reservations can be made in our Tea Garden or a special and private table in our tranquil gardens can be hired for an additional R300 venue hire fee more than 7.
- Please note additional décor is only permitted in the garden venues and regret not in the Tea garden.
- High Teas are reserved for a minimum of four guests only, booking is essential and are to be finalized three days in advance.
- High Teas are served:
  - 8h00 – 16h00 Monday to Friday
  - 8h00 – 10h00 Saturday and Sundays mornings only.



## Traditional Afternoon Tea Etiquette:

Whilst this may be how the crème de la crème do things – for us at Willow Feather Farm it’s all about making the experience perfect for you and your guests – so replacing the firm handshake with a hug is no taboo broken, to our mind...

- Always greet your guests or host with a firm handshake
- Once sat, place your handbag or clutch on your lap or for more convenience place it behind you resting against the chair – this will also stop you from slouching.
- When the host announces it’s time to begin your afternoon tea, take your napkin, unfold it and place it on your lap. However, if you must leave the table for any reason fold it neatly and place it on your chair. Never leave it on the table; you will ruin the beauty of the place settings and features that you or the host has spent hours preparing.
- If you take sugar in your tea then this must be placed into the cup first.
- For those of you drinking Earl Grey the traditional way, place a thin slice of lemon into the cup first. You can place sugar and lemon together in the cup but not the milk.
- Milk is added to the tea after you have added your tea, sugar and/or lemon (this is a preference though). “To put milk in your tea before sugar is to cross the path of love, perhaps never to marry.” This is a tea superstition from the French – they also recommend you put the milk in last.
- When your stirring your tea make sure your spoon doesn’t touch the sides of the cup and when you’ve finished place it behind the cup on the saucer – never leave the spoon in the cup.
- Now you must hold your cup in the correct way, never grasp your cup with both hands, you must always use the delicate handle provided. There are many debates about the ‘pinky finger’ and how it should sit when drinking tea. Some may say you must stick your little finger out however; many etiquette experts frown upon extending the pinky finger while drinking and deem it a sign of pretentiousness. We say, it’s your choice if you want to stick your pinky out then go for it!
- The correct order to eat the traditional afternoon tea is to eat the sandwiches and savouries first, then move onto the scones and ending on the sweets.
- There are many traditions and superstitions about the way you should eat your scones, the Cornish believe you should cut the scone in half and then cover it in jam then add clotted cream. The Devonshire folk believe you should cut the scone in half, cover it in clotted cream first then add a teaspoon of jam. These are the traditions they have set in place, there is no right or wrong. Try both and see what you prefer.

We hope you enjoyed our top tips and the traditions that follow afternoon tea and that they help you in your creativity... Now it’s time to make your own rules.

**Bookings: 063 690 2583 or 076 070 7015**

