



TATTON'S KITCHEN GARDENS

To walk through Tatton's gardens is to walk through the history of gardening itself. Each Egerton family member enhanced the look and influenced the style of the grounds as well as developing more of the parkland into the stunning gardens that you see today.

The kitchen gardens were the powerhouse to the country estate providing year round produce for the Egerton family, their guests and staff. A substantial amount of produce would have been grown and cultivated by the team of 70 gardeners and around 40 servants. Evidence suggests the kitchen gardens have been on this site since 1750.

The greens, herbs and root vegetables grown in the vegetable garden at present are those known to have been part of the kitchen gardens at Tatton during the Edwardian period. A variety of produce is still grown traditionally and make up some of our special dishes here in the Gardener's Cottage tea room. The buildings you will see in the kitchen gardens include a grape store, fruit room, mushroom shed, pinery and a tomato house, whilst the orchard near to the Gardener's Cottage is home to approximately 85 apple and 40 pear varieties.

Although productivity is still an important function of the kitchen gardens, Tatton's team of gardeners and volunteers strive to conserve the traditional skills and methods used since the 1700s.



BREAKFAST SELECTION

10AM - 11.30AM

Fresh orange juice

£2.95

Toasted muffins

Scrambled eggs with dry-cured bacon

£6.55

*Scrambled eggs with roasted tomato
and chestnut mushrooms*

£6.55

Bacon muffin

Dry-cured bacon served in an oven bottom muffin

£4.95

Two free range boiled eggs

*Two soft boiled, free range eggs with toasted
soldiers and butter*

£3.95

White or granary toast

with a choice of preserves and butter

£2.50

Toasted teacakes

served with butter

£1.95



English Breakfast Tea

*Why not try a refreshing
cup of Gardener's Cottage
English Breakfast Tea.*





GARDENER'S LUNCH

12PM - 2PM

Homemade soup

*Made with the very best seasonal ingredients
and served with freshly baked bread*

£4.95

Classic Caesar salad

*Roasted British chicken breast, crispy bacon, toasted croutons,
parmesan shavings and a traditional Caesar dressing*

As a starter - £6.95 or main meal - £9.95

Roasted garden vegetables and feta salad

*Roasted seasonal vegetables and creamy feta cheese,
dressed with fresh green pesto and fresh salad leaves*

As a starter - £6.95 or main meal - £9.95

Tatton Park Venison

*Slow cooked venison in a red wine sauce over a potato
cake with herb dumplings*

£12.95

Tart of the Day

*Home made warm vegetarian tart with a dressed
salad and herb new potatoes*

£11.95

Cottage Deli Board

*Homemade pâté, slice of cold raised pie, cold roast meats
or other seasonal savoury delicacies. With fresh salad leaves,
homemade chutney and fresh bread*

£10.95

Garden Deli Board

*A selection of regional cheeses, home baked seasonal tart
or other seasonal savoury delicacies. With fresh salad leaves,
homemade chutney and fresh bread*

£10.95



THICK CUT BLOOMER SANDWICHES

12PM - CLOSE

*Served with fresh salad garnish and vegetable
crisps on white or granary bloomer bread*

Roast chicken tarragon mayonnasie

Home baked ham with coarse grain mustard

Smoked salmon with cream cheese and chives

Egg mayonnaise with fresh cress

Cheshire cheese with homemade chutney

£7.95



HOME BAKED COTTAGE CAKES AND SCONES

SERVED ALL DAY

*Freshly baked scones (cherry, fruit or plain)
served with a choice of preserves and clotted cream*
£4.55

Coffee and Walnut cake

Victoria sponge

Lemon drizzle cake

Carrot cake

Chocolate cake

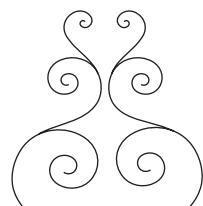
£3.95 per slice

*Add a jug of fresh pouring cream
(extra 55p)*

Toasted teacakes

served with butter

£1.95



TATTON'S AFTERNOON TEA

2PM - CLOSE

Traditional Finger sandwiches:

Ham and grainy mustard

Smoked salmon with cream cheese and chive

Free range egg mayonnaise and fresh cress

Classic cucumber

Home baked cakes and pastries:

*Mini fruit and plain scones served
with clotted cream and preserve*

Chocolate and pecan brownie

Cranberry and orange almond tart

Passionfruit fool and raspberry jelly

Pinwheel shortbread

**With a choice of loose leaf teas
or ground coffee blends**

£16.95 per person

Champagne Afternoon Tea

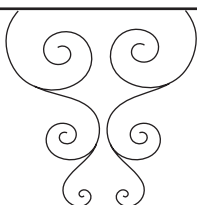
*Includes a 125ml glass of chilled
house Champagne*

£24.95 per person

Prosecco Afternoon Tea

*Includes a 125ml glass
of chilled prosecco*

£19.95 per person





TEA SELECTION



Cheshire based 'Tea from the Manor' brings the finest full leaf teas from the best tea gardens around the world to the Gardener's Cottage. Our loose and bagged teas are of the finest grades and taken by those seeking a first class tea experience – passionate about tea!

What makes a great tea?

There are five quality groups for tea, listed below in order of quality. We take the top three grades from the finest whole leaf and flowers tea grade – this is over 20 grades above the dust that is found in most everyday tea bags.

Whole leaf and flowers (4 grades)

Whole leaf (4 grades)

Broken Leaf (11 grades)

Fanning (6 grades)

Dust (2 grades)

The great tea growing regions of the world produce tea most of the year, but each area has its best months when the finest teas are made. Again, we only buy in these peak quality months.

A superior experience

The difference in taste of whole leaf tea is, quite simply, memorable. Whole leaves retain their natural oil and give a richness of flavour that is merely hinted at in lower grade teas.

Each tea has its own distinct character, 'brisk', 'full', are just some of the taste notes found in our teas – never 'dull', or 'tainted'!



Gardener's Cottage English Breakfast Tea

A unique blend of Ceylon and Assam tea exclusively made for the Gardener's Cottage. Full bodied with a coppery coloured brightness.

Earl Grey

Large leaf black china tea scented with bergamot oil

Chai Spice

A mixture of Assam tea, cardamom, ginger, cinnamon, cloves, ginseng, ginko and rooibos

Darjeeling Leaf

From West Bengal, India. A fruity floral aroma, thin bodied and lightly coloured, it is widely acknowledged to be the finest of teas

Camomile Flower

Essential oils in flowers produce a soothing, pleasant aroma and a fruity character. A beautiful yellow cup, which gives way to a sweet, surprisingly juicy flavour of camomile

Red Berries

A fruit blend consisting of hibiscus, rosehip, apple pieces and orange peel

Rooibos (Caffeine free)

A naturally earthy, caffeine free full bodied tea that comes from the bright green needle shrubs in South Africa. When processed they turn red

Gunpowder

Tightly rolled, green-grey leaves that unfurl when infused. This tea possesses a slightly fruity flavour

Green Peppermint

Famous for its refreshing virtues and with a delicate, natural mint scent. You will appreciate the fresh taste of our blend

£3.25 per person

(A small teapot serves two cups of tea)



COFFEE SELECTION

Farrer's
Tea & Coffee Merchants Est 1819

Since 1819, when John Farrer established a family business of specialist tea and coffee merchants, the tantalizing aroma of roasting coffee has become a feature of daily life in the market town of Kendal. With their own coffee roasting plant, they can guarantee the consistency and quality of every blend. Artisan coffees are roasted in small batches so you can be assured the coffee you receive will be fresh at all times.

Farrers No 1 ***

A blend of high grown Arabica coffees of the world's finest beans, medium roasted to give a smooth and full-bodied flavour

Maragogype*

(For pronunciation try – Mara go jeep) From Mexico, known locally as the elephant bean, twice the size of a normal bean. Very subtle, rich and creamy

Westmorland*****

A blend of Arabica coffees giving a full strength drink

Colombian**

Medium roast, round, smooth and easy drinking

Fairtrade decaffeinated*****

Bean with the caffeine extracted by the Swiss water method. Then roasted to a continental roast to produce a strong smooth drink

£3.25 (per cafetière/per person)

Strength: Mild to Very Strong******

HOT & COLD DRINKS

Americano Coffee

Black or white with hot or cold milk

£2.50

Cappuccino

£2.85

Café Latte

£2.85

Hot Chocolate

£3.00

*Add whipped cream, marshmallows
& Cadbury's flake (£3.85)*

Syrup shots

Caramel

Hazelnut

Amaretto

Vanilla

75p

Fresh orange juice

£2.95

Traditionally pressed apple juice

£2.95

Bottled water

Still or sparkling

£2.50

Fentimans

Ginger Beer

Rose Lemonade

Victorian Lemonade

Dandelion and Burdock

Curiosity Cola

Mandarin and Seville Orange Jigger

£2.95

Tatton Brewery

White Queen

Tatton Best

Tatton Blonde

Beer of the week

£4.25

WHITE WINES

Cal y Canto Viura/Verdejo, Tierra de Castilla, Spain

This wine has a seductive nose of white peach, apricot and hints of lime blossom. On the palate flavours of lime, lemon, peach, and an attractive mineral character dominate this lively, crisp white wine.

£3.95 per 175ml glass or £15.95 750ml bottle

Los Tres Curas Sauvignon Blanc, Chile

Los Tres Curas Sauvignon Blanc is a fresh, vibrant Chilean Sauvignon packed with tropical fruits and white flower aromas. Pair with salads and seafood.

£4.55 per 175ml glass or £17.55 750ml bottle

GPG Pinot Grigio

Lightly aromatic with ripe citrus, apple and stone fruit characters. Floral, perfumed nose with hints of sweet spice with a luscious texture. A crisp and easy to drink dry white with soft, lightly honeyed fruit and a fresh finish. Produced from grapes grown around the Verona and Vicenza region.

Suitable for vegetarians and vegans.

£4.55 per 175ml glass or £18.00 750ml bottle

RED WINES

Cal y Canto Tempranillo/Merlot/Syrah, Tierra de Castilla, Spain

Rich, sweet and intense, it is loaded with raspberry and black cherry aromas, cedar wood and pretty violet notes and a hint of vanilla. The vanilla pops back again on the palate with caramel and supple grapey flavours.

£3.95 per 175ml glass or £15.95 750ml bottle

Los Tres Curas Merlot, Chile

A fruity red, medium bodied wine with plum and blackcurrant fruits and a hint of spice. Ideal to drink on its own or as an accompaniment to light meat dishes.

£ 4.55 per 175ml glass or £17.55 750ml bottle

Trivento Tribu Malbec, Argentina

This Malbec is a very seductive wine! The aroma is a luscious union of red fruit and black pepper. The palate is medium to full bodied with forest fruit character and round tannins providing a long, juicy finish.

£5.05 per 175ml glass or £20.00 750ml bottle

ROSÉ WINES

Norte Chico Rosé, Chile

*Intense pink in colour, with bluish and violet hues.
Aromas of flowers, red fruits and cherries lead to a very
refreshing and soft palate with summer fruit flavours.
£4.25 per 175ml glass or £17.35 750ml bottle*

Allamanda Pinot Grigio Blush, Italy

*Strawberry and bramble aromas lead on to delicate, yet juicy,
red berry characters on the palate - with slight creaminess,
and a crisp dry finish.
£4.55 per 175ml glass or £18.00 750ml bottle*

CHAMPAGNE & SPARKLING

Le Dolci Colline Prosecco Spumante

*Fresh and gently fruity fizz with citrus and green apple aromas.
Made from selected parcels of Glara (previously called "Prosecco")
grapes grown northeast of Treviso. Hand harvested at optimum
ripeness to give the required balance between aromatics and good
acidity. Delicate and lively on the palate with ripe, lightly grapey
fruit, zesty acidity and a clean, refreshing finish. Suitable for
vegetarians and vegans.
£4.95 per 125ml glass or £25.00 750ml bottle*

Le Dolci Colline Rosé Spumante

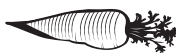
*A delicate pink sparkling rosé with strawberry and raspberry
aromas and soft berry characters on the palate. Fresh acidity
balanced by zesty, cherry notes makes this an easy and appealing
fizz. Made from selected parcels of Glara grapes grown northeast
of Treviso. Hand harvested at optimum ripeness. Just 5% of juice
from the Brachetto grape is added to give the delicate
pink fizz with light berry fruit flavours.
Suitable for vegetarians and vegans.
£4.95 per 125ml glass or £25.00 750ml bottle*

Ayala Brut Majeur Champagne

*The only French champagne house with Latin roots, Champagne
Ayala was established in 1860 in Äy, France by Edmond de
Ayala, the son of a Colombian diplomat in Paris, who, through
marriage, received the Chateau of Äy as his dowry, along with
prime vineyards located in Äj. The House of Ayala Champagne
was one of the elite founding members of the Syndicat des Grandes
Marques de Champagne and was purchased by Bollinger in
2005. It is pale gold in colour with a fine mousse. It is rich
and aromatic on the nose, unveiling notes of citrus,
flowers and white fruits. Well balanced on the palate
showing great finesse and complexity.
£8.65 per 125ml glass or £51.55 750ml bottle*



PROVENANCE OF FOOD



Our produce

Where possible we use fresh, seasonal produce from Tatton's Kitchen Gardens and estate in our tasty dishes, including salads, greens, herbs and apples from our orchard. Our exclusive range of estate reared meat can be purchased in the Housekeeper's Store, including venison which has been reared on the estate since 1290.



Our bakery

We are very proud that our cakes are baked here at Tatton Park in the Stables Kitchen Bakery. We lovingly use real butter, free range eggs and Belgium chocolate. Everything is freshly baked with that homemade touch. Why not try our popular Coffee and Walnut Cake... which has been cake tested and approved by our team here at Tatton and our lovely customers!



Our suppliers

We like to use local produce and suppliers where possible to support our local community. You can find lots of local, tasty produce for sale in our Housekeeper's Store.

If you would like to know more about our produce and products our team would be delighted to inform you.
