

A History of Hanbury

The story of the house originally known as Poles, of the families to whom it was home, and the convent school that was here for over half a century.

The history of the house goes back to the eighteenth century, where the original house stood. Sampson And Agatha Hanbury came to live at Poles in 1800. He continued to enlarge and improve the house and lived there until death in 1835 where the house passed to Agatha Hanbury for her life. When she died in 1847, the Poles estate passed to her nephew, Robert Hanbury, the second son of Sampson's brother. Robert Hanbury further enlarged the house and extended the gardens. Being a keen horticulturist, he employed over twenty gardeners and built the Walled Garden where the greenhouses became famous for their orchids.

The Poles estate passed to his grandson Edmund Hanbury and his wife Amy upon his death. In 1889, they spent time planning a new house. The old house was pulled down and foundation work started for the new Poles. The architect was Mr Ernest George, the celebrated architect. In 1876, George was joined by Harold Peto, son of Sir Morton Peto, the great railway builder. The new Poles, completed in February 1st, 1892 was a magnificent house.

In 1913, the estate was sold to the King family who in turn sold it in 1923 to the Faithful Companions of Jesus, who turned it into a school with six students. By 1928, there were fifty students and a new block was added for the expanding school. After sixty three years, Poles convent closed in July 1986.

In 1986, it was announced that the new owners had gained planning permission for a hotel and work began in 1988 converting the house of 1890 and the 1930 school block into a hotel. As the building had a grade 2 listing, work was carried out in close conjunction with the English Heritage.

The luxury hotel, newly named Hanbury Manor, opened for business
On the 20th August 1990.

Afternoon Tea, A very English Tradition

Tea, that most quintessential of English drinks, is a relative latecomer to British shores. Although the custom of drinking tea dates back to the third millennium BC in China, it was not until the mid - 17th century that tea first appeared in England.

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 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 and 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.

Traditional afternoon tea consists of a selection of dainty sandwiches including of course thinly sliced cucumber sandwiches, scones served with clotted cream and preserves. Cakes and pastries are also served, and tea grown in India or Ceylon is poured into delicate china cups.

Traditional afternoon tea

Finger Sandwiches
Ham and apple chutney on walnut bread
Marinated cucumber with dill and lemon on caraway bread
Smoked salmon, lemon, chives and crème cheese on multigrain bread
Roasted beef and horseradish on white bread

Open up sandwiches
Grilled vegetables and red pesto on focaccia
Chicken tikka on soft rolls



Warm raisin and plain scones from our bakery
Served with clotted cream, strawberry & apricot jam



Selection of pastries and treats



Choose from our selection of speciality teas

Vegetarian afternoon tea

Finger sandwiches
Marinated cucumber with dill and lemon on caraway bread
Grilled aubergine with mint and crushed spinaches on walnut bread
Red pepper, rocket and green pesto on multigrain bread
Egg, mayo and watercress on white bread

Open up sandwich
Grilled vegetables and red pesto on focaccia



Warm raisin and plain scones from our bakery
Served with clotted cream, strawberry & apricot jam



Selection of pastries and treats



Choose from our selection of speciality teas

Gluten free afternoon tea

Finger Sandwiches
Ham and apple chutney on gluten free bread
Marinated cucumber with dill and lemon on gluten free bread
Smoked salmon, lemon, chives and crème cheese on gluten free bread
Roasted beef and horseradish on gluten free bread

Open up sandwiches
Grilled vegetables and red pesto on gluten free bread
Chicken tikka on gluten free bread



Warm gluten free raisin scones from our bakery
Served with clotted cream, strawberry & apricot jam



Selection of gluten free pastries and treats



Choose from our selection of speciality teas

Vegan afternoon tea (Minimum of 48 hours' notice is required)

Finger sandwiches
Marinated cucumber with dill and lemon on caraway bread
Grilled aubergine with mint and crushed spinaches on walnut bread
Red pepper and rocket on multigrain bread
Tomato and rocket on white bread

Open up sandwich
Pickled carrots and hummus on Focaccia



Warm raisin and plain vegan scones from our bakery
Served with strawberry & apricot jam



Selection of pastries and cakes



Choose from our selection of speciality teas