The logo for Mrs Salisbury's Famous Tea Rooms is rendered in white against a dark teal background. It features the words 'MRS' and 'SALISBURY'S' in a highly decorative, calligraphic serif font. The letters are intertwined with intricate, swirling flourishes and leaf-like patterns. Below 'SALISBURY'S', the words 'FAMOUS TEA ROOMS' are written in a smaller, simpler, all-caps sans-serif font, positioned within a decorative horizontal line that tapers at both ends.

MRS
SALISBURY'S
FAMOUS TEA ROOMS

PRIVATE HIRE BROCHURE

About Mrs Salisbury's

Founded in 2014, Mrs Salisbury's captures the charm and elegance of the Great British tea room. With three beautiful venues in Maldon, Coggeshall and Wickham Bishops, we continue to grow as sought after destinations for celebrations, gatherings and life's special moments.

As a proud independent family run business, our team brings together over fifty years of hospitality experience. We are known for our warm welcome, exceptional food and thoughtfully styled spaces, each designed to make every occasion feel truly special.

Traditional Great British afternoon tea sits at the heart of everything we do, the perfect setting for conversation, celebration and connection. Alongside this, we offer a range of flexible private hire options, allowing us to tailor our spaces and services to suit your event.

Our private spaces are ideal for a variety of occasions, including afternoon tea gatherings, baby showers, hen parties, weddings, funeral receptions, birthdays, corporate meetings and more. With their characterful interiors and inviting atmosphere, our venues are also available for photoshoots and filming.

Whether you're hosting an intimate get together or a larger celebration, our team will work closely with you to create a relaxed, memorable experience, thoughtfully tailored to your vision.



OUR VENUES



MALDON HIGH STREET

Nestled in Bright's Path, a quintessentially British alleyway in the heart of Maldon, Mrs Salisbury's flagship High Street tea room is set within the historic blue plaque home of Church House. Spanning three delightfully quirky floors, and with plentiful outdoor space, it blends vintage elegance with warm hospitality in a setting full of heritage, whimsy and unmistakable charm.



Private afternoon tea



Hen parties



Evening parties / celebrations



Baby showers



Funeral receptions



Team building / meetings

Up to 100 seated / standing across 3 floors



COGGESHALL

Set within the beautiful grounds of the Marks Hall Estate, our Coggeshall tea room offers a tranquil countryside escape. Surrounded by historic woodland, this delightful venue blends rustic elegance with warm hospitality, providing a peaceful and characterful setting that perfectly complements its picturesque estate location.



Semi-private afternoon tea



Funeral receptions



Evening parties / celebrations



Team building / meetings



Filming & photoshoots

80 seated / 120 Standing



WICKHAM BISHOPS

Located in the former Mitre Pub in the heart of Wickham Bishops, our tea room serves as a much loved village destination. With a roaring log fire on colder days, a large back garden, gorgeous wallpaper and classic enamel signs, the space oozes style and character. All seating is thoughtfully arranged on one level, creating a setting that feels both spacious, homely and wonderfully cosy.



Funeral receptions



Evening parties/ celebrations



Baby showers



Filming & photoshoots

50 seated / 60 standing across various spaces

FOOD & DRINKS
PACKAGES



Sample Afternoon Tea Menu

£29.65 PER ADULT / £17.55 PER CHILD

FINGER SANDWICH SELECTION

Roast chicken, sun blushed tomato, roasted pine nut, pesto mayonnaise & baby leaf between thick-cut granary.

Smoked salmon, watercress & dill cream cheese between thick-cut granary.

Curried egg mayonnaise & wild rocket between thick-cut white.

THE MIDDLE TIER

Miniature goats cheese & caramelised onion tart

Mrs Salisbury's famous homemade fruit scone served with jam & cream.

THE SWEETS

Strawberry shortbread

Coffee & pecan blondie

Raspberry chocolate cake

Chocolate & hazelnut pavlova

UNLIMITED TEA OR AMERICANO COFFEE

A symphony of choices beckons, inviting you to dance between different types of tea, immerse yourself in the art of discovery, exploration and novelty.

Can also be served as a buffet.

Please note, our afternoon tea menu changes monthly, the above is a sample menu only.

Signature Buffet

For a minimum of 30 guests

£25 PER PERSON

SELECTION OF SANDWICHES (choose 3)

Free range egg mayonnaise & salad
Smoked salmon, dill cream cheese, rocket & lemon
Home cooked maple glazed ham, mustard mayonnaise & baby leaf
Roast chicken, basil pesto mayonnaise, sunblushed tomato & rocket
Harissa spiced hummus, diced red pepper & baby leaf (Ve)
Mature cheddar & onion chutney
Vegan cream cheese, chive & cucumber (Ve)

SEASONAL SALADS

(choose 2)

Roasted vegetable, falafel & cous cous
Cardini ceasar salad
Watermelon, cucumber, mint & feta
Seasonal mixed leaf

THE MAIN EVENT

(all included)

Continental cheese & meats platter
Homemade pork, apple & poppyseed sausage rolls
Buttermilk fried cajun chicken with lime mayonnaise
Sun blushed tomato, French brie and pesto quiche
Mini prawn cocktail cups
Fish goujon & chip cones

Optional extras:

Whole dressed salmon (+ 3pp)
Selection of sweet treats (+ 5pp)

SIDES

(choose 3)

Mrs S homemade slaw
Seasoned house chips & dips
Baby potato & chive salad
Bread basket
Hummus & root vegetables

Hot Fork Buffet

For a minimum of 30 guests

£30 PER PERSON

THE MAIN EVENT (Choose 3)

Chicken balti (mild) with poppadoms
Butternut squash & chickpea curry with poppadoms
Vegetable tagine with spiced couscous
Chicken, basil & olive arrabiata served with garlic bread
Pork & wild mushroom stroganoff
Salmon in creamy lemon & dill sauce

SIDES

(all included)

Mrs S homemade slaw
Seasoned house chips & dips
Roasted new potatoes
Black onion seed & coriander basmati rice
Bread basket

SEASONAL SALADS (choose 2)

Roasted vegetable, falafel & cous cous
Cardini ceasar salad
Watermelon, cucumber, mint & feta
Seasonal mixed leaf

Optional extras:

A selection of sweet treats (+ 5pp)



The Fancy Feast

For a minimum of 30 guests

£40 PER PERSON

HOT FORK

(Choose 2)

Chicken balti (mild) with rice & poppadoms
Butternut squash and chickpea curry with rice & poppadoms
Vegetable tagine with spiced couscous
Chicken, basil & olive Arrabbiata served with garlic bread
Pork & wild mushroom stroganoff with rice
Salmon in creamy lemon and dill sauce with new potatoes

SEASONAL SALADS

(choose 2)

Roasted vegetable, falafel & cous cous
Cardini Ceasar Salad
Watermelon, cucumber, mint & feta
Seasonal mixed leaf

SIDES

(choose 3)

Mrs S homemade slaw
Seasoned house chips & dips
Baby potato & chive salad
Bread basket
Hummus & root vegetables

SIGNATURE ITEMS

(all included)

Continental cheese & meats platter
Homemade pork, apple & poppyseed sausage rolls
Buttermilk fried cajun chicken with lime mayonnaise
Sun blushed tomato, French brie & pesto quiche
Mini prawn cocktail cups
Fish goujon & chip cones

SELECTION OF SANDWICHES

(choose 3)

Free range egg mayonnaise & salad
Smoked salmon, dill cream cheese, rocket & lemon
Home cooked maple glazed ham, mustard mayonnaise & baby leaf
Roast chicken, basil pesto mayonnaise, sunblushed tomato & rocket
Harissa spiced hummus, diced red pepper & baby leaf (Ve)
Mature cheddar & onion chutney
Vegan cream cheese, chive & cucumber (Ve)

A SELECTION OF SWEET TREATS

(included)

Three Course Set Menu

Choose three dishes from each section for your group pre-order

£45 PER PERSON

STARTERS

Fire roasted red pepper, chilli and tomato soup with homemade bread & herb butter (Vg)

Mrs S chicken liver and brandy parfait, toasted sourdough & caramelised onion chutney

Prawn, cray fish & avocado cocktail with buttered granary bread

Poached pear, stilton & walnut salad

MAINS

Roast rack of lamb on creamy parsnip mash, maple roasted baby carrots & red wine gravy

Traditional roast chicken, veg, roast potatoes, stuffing, Yorkshire pudding & gravy

Pan seared sea bass on a creamy garden pea, asparagus & king prawn risotto with lemon oil

Salmon in dill and lemon sauce served with tender stem broccoli & new potatoes

Roasted butternut squash and goats cheese tart, sautéed kale, spiced tomato sauce & thousand

layer potatoes

Vegan root vegetable wellington, with rich tomato and roasted red pepper sauce, tender stem

broccoli & new potatoes.

DESSERTS

Sticky toffee pudding with vanilla ice cream (vegan available)

Salted caramel brownie with pistachio ice cream

Mrs S seasonal berry pavlova

Trio of cheeses

If there's something you enjoy from our regular menu that you'd like to substitute into your 3 courses, please speak with your event manager, you best believe, we've hosted entire weddings where we've recreated our 'burger and beers' night for the wedding breakfast!





Canape Menu

£18 PER PERSON FOR 10 CANAPES

Choose 5 options
Minimum 30 people

MEAT

Chicken liver pate with onion chutney crostini
Pear & brie wrapped in palma ham
Homemade pork, apple & poppyseed sausage rolls
Chicken & herb skewer
Hoisin duck gyoza

FISH

Cured salmon and dill cream cheese belinis
Lime and ginger crab mini brioche
Smoked mackerel & beetroot on rye
Curried salmon mini poppadoms

VEGETARIAN

Goats cheese mousse & sun blush tomato on rye
Stilton & red onion tartlets
Tomato, basil & mozzarella skewer
Truffled egg mayonnaise & chive brioche
Spinach & feta pinwheel

VEGAN

Vegetable gyoza
Mediterranean vegetable tart
Roast pepper & chilli croquettes
Sticky shallot filo parcel

Cake Menu

Whole cakes

All serve 14-16 people

Chocolate Biscoff | £50

Victoria Sponge | £40

Coffee & Pecan | £45

Carrot Cake | £45

Lemon & Raspberry Drizzle | £45

Gender Reveal | £60

All cakes must be pre-ordered with a minimum of 7 days' notice to ensure our bakers can prepare them fresh and to the highest quality.



DRINKS PACKAGES

BRONZE

5 x Bottles of prosecco or house wine (mix & match)
3 x Jugs of homemade soda

Arrival drinks for 20-25 guests

£160

SILVER

5 x Bottles of prosecco or house wine (mix & match)
10 x Bottles of Birra Moretti lager
3 x Jugs of homemade soda

Arrival drinks for 25-30 guests

£198

GOLD

5 x Bottles of prosecco
5 x Bottles of house wine
20 x Bottles of Birra Moretti lager
6 x Jugs of homemade soda

Arrival drinks for 40-50 guests or for smaller groups 2-3 drinks per person

£395



Something a little extra

Pastel bunting
(Maldon High Street only) £25

Teacups of sweets £3

Bud vases of seasonal flowers
(12 vases) £45

Baby prediction cards
(pack of 20) £15

Baby shower popcorn favours
(minimum order of 10) £3

Available by pre-order at least 7 days in advance

FAQ's

FAQ

Deposit

Private afternoon tea bookings require a £5 per person deposit to secure your date. Venue hire bookings require a 25% deposit of the minimum spend. The remaining balance for all pre-orders and minimum spends is due 7 days before the event.

How does a minimum spend work?

All food, drinks, and the 10% service charge count toward your minimum spend. The minimum spend is payable in advance of your booking. Once pre-orders are applied, if your total spend meets or exceeds the minimum, any overpayment will be refunded to you after the event. If the final spend is below the minimum, the remaining balance will be retained from your deposit to make up the difference.

Pre-orders

We ask that all food for your event is pre-ordered and pre-paid in advance. Food orders for out of hours venue hire bookings will need to be confirmed at least 4 weeks before. If you have a minimum spend, all pre-ordered food and drinks will go towards your minimum spend.

Parking

Maldon High Street, closest car park is Butt Lane which is a 3 minute walk from the venue (RingGo)
Coggeshall, Markshall Estate has it's own on site car park.
Wickham Bishops, has a limited number of parking spaces on this site for customers. There is also on-street parking on the surrounding roads.

Set up times

Your booked time should include all setup and pack-down for decorations or equipment. Unfortunately, we're unable to offer additional access outside of the agreed hire period unless prior agreed with your event manager.

Can you cater for dietary requirements?

Most dietary requirements can be catered for with 48 hours advance notice. Any changes past the 48 hour cut off will result in extra charges as our fabulous kitchen team start making, baking & shaking beforehand ready for your arrival.

Final guest numbers

For private afternoon tea bookings, final guest numbers are required 7 days in advance. For venue hire bookings, 14 days.

FAQ

Can we book a viewing?

Absolutely! You're welcome to pop into any of our tea-rooms to take a look around. If you would like to visit and chat to our events team in person, please make an appointment in advance.

Dogs

All Mrs Salisbury venues now have dog friendly areas. Please speak with your event manager to find out what's possible for your event.

What time is your licence until?

For all out of hours venue hire bookings, the sale of alcohol and any music will stop 30 minutes before the end of your booking. In most cases, this will be 22:30 music off and bar closed, giving everyone the chance to vacate the premises by the allotted time of 23:00

Are all venues accessible?

All Mrs Salisbury venues are accessible. It is important to note that our Maldon High Street location is across three floors, so only the ground floor is accessible for those with mobility needs

Do you provide AV equipment?

We do not have any in-house AV but you are very welcome to source your own. If you would like any recommendations, please get in touch with your Event Manager

Is catering provided, or can we use external caterers?

Catering is one thing you don't have to worry about. All Mrs Salisbury's venues have in house catering with carefully crafted menus perfect for any occasion.


What is the cancellation policy?


For private afternoon tea bookings, we require at least 48 hours' notice for cancellations. Any cancellations made after this time are non-refundable.

For venue hire bookings, cancellations made more than four weeks in advance will receive a full deposit refund. Cancellations within four weeks of the event will incur a fee of 50% of the agreed minimum spend.



Enquire now

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