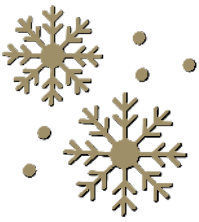




*Festive*  
AFTERNOON TEA





*Festive*

## AFTERNOON TEA

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Ready yourself for a quintessential British tradition, passed down through the centuries and made modern and unique by our very talented team.

Our enchanting Festive Afternoon Tea is pure indulgence. Relax and enjoy an irresistible assortment of delicately crafted sandwiches, warm baked scones and deliciously sweet delicacies, accompanied by a selection of fine teas.

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## AFTERNOON TEA

*From 25th November - 5th January*

**£59** *Monday to Friday*

**£64** *Saturday to Sunday*

**£85** *25th December with a glass of Champagne*

## MAKE IT EXTRA SPECIAL

**£15** *Nyetimber Classic Cuvee MV*

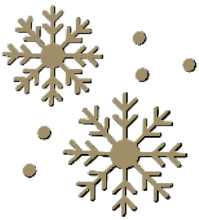
**£18** *Nyetimber Rosé MV*

**£16** *Taittinger Brut Reserve NV, France*

**£19** *Taittinger Brut Prestige Rose NV, France*

**£10** *Noughty Sparkling Chardonnay  
non-alcoholic sparkling wine*

**£10** *Noughty Sparkling Rose non-alcoholic  
sparkling wine*



## *Festive*

# AFTERNOON TEA

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### **SAVOURY**

*A selection of traditional sandwiches*

British roasted turkey with cranberry jam  
on white bread

Maldon smoked salmon with dill tartare  
spread on brown bread

Roasted sirloin of beef with  
chimichurri dressing and rocket salad  
on granary bread

Free range egg sandwich with avocado  
on white bread

### **SCONES**

Warm homemade scones served with  
clotted cream and a selection of preserves

### **SWEET**

*A selection of sweet bites*

#### **Snowflake**

Traditional fruit cake, brandy mousse

#### **Christmas Present**

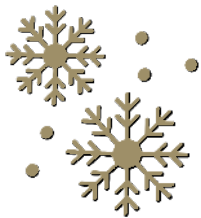
Cranberry curd, yuzu cremeux, shortbread

#### **Santa's Belt Bauble**

Equatoriale chocolate mousse, spiced pear  
compote, chocolate cake

#### **Yule Log**

Opalys whipped ganache, cocoa genoise,  
Morello cherry confit



# Vegan Festive

## AFTERNOON TEA

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### **SAVOURY**

*A selection of traditional sandwiches*

Radish and coleslaw remoulade and herb cream cheese on brown bread

Piccalilli, raisin and smoked apple wood cheese on white bread

Cucumber with olive spread on white bread

Green chutney of avocado and coriander on brown bread

### **SCONES**

Warm homemade scones served with coconut cream and a selection of preserves

### **SWEET**

*A selection of sweet bites*

#### **Snowflake**

Traditional fruit cake, cream cheese frosting

#### **Christmas Present**

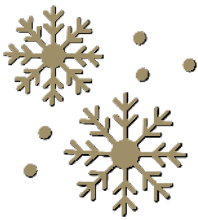
Cranberry curd, yuzu cremeux, shortbread

#### **Santa's Belt Bauble**

Chocolate mousse, spiced pear compote, chocolate cake

#### **Yule Log**

Opalys whipped ganache, cocoa genoise, Morello cherry confit



# Camellia's Tea House

## TEA SELECTION

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### **DARJEELING GOOMTEE, 2ND FLUSH**

Goomtee is ranked among the top gardens in the Darjeeling district, India and produces luscious green leaves with hues ranging from oaky-brown to light green. This tea offers a deliciously smooth and refreshing cup with distinctive muscatel characteristics.

*South Kurseong, North East India*

### **AFTERNOON TEA**

Also known as the 'High Noon' tea, it has a particularly lovely aromatic, flowery taste. This tea is blended with long leaves from Darjeeling and Ceylon and is ideal with scones and cakes.

*Nuwara Eliya, Sri Lanka*

### **LAPSANG SOUCHONG**

The tea leaves are put through several stages of preparation which culminates in the leaves being hung in baskets over smoking pine wood fires to dry. The leaves consequently become intensely black and have a distinctly smoky aroma.

*Fujian, South East China*

### **ROSE TEA**

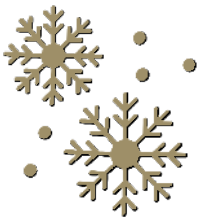
Also known as Mei Gui Hong Cha, this Rose Tea is considered to be one of the classic scented Chinese teas. During its production, the tea leaves are layered with rose petals and left to absorb the elegant flowery aroma. The final result is a medium bodied black tea, marked by a floral sweetness not unlike champagne.

*Anhui, South East China*

### **SPICED WINTER TEA**

An aromatic, slightly smoky China-Ceylon tea blend infused with cinnamon, ginger, orange peel and vanilla to create a beautifully balanced spicy tea that's perfect on a winter's day.

*Anhui, South East China*



# Camellia's Tea House

## TEA SELECTION

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### **JAPANESE SENCHA**

Sencha, which means 'steamed tea', is by far the most popular tea in Japan. It has a tender and sweetish note, which will appeal to everyone's taste!

*Japan*

### **CHERRY BLOSSOM**

This is a delicious Japanese green tea which is blended with peony flower petals, rose petals and cherries to produce a beautifully balanced tea with a distinctive cherry undertone.

*Japan*

### **GREEN MINT**

A truly invigorating tea, which combines the strength of a high-quality China Gunpowder tea with the delightful sweetness and aroma of premium peppermint leaves.

This Gold Taste Award winning tea offers a bold and stimulating, but well-balanced cup which will awaken all your senses.

*Zhejiang, South East China*

## *Black Teas*

### **HOUSE BLEND ENGLISH BREAKFAST**

Start your day with a cup House Blend English Breakfast and savour the taste of a classic blend with a twist. Reviving black tea from India softened with the gentle notes of Chinese Yunnan. creates the perfect brew to prepare you for the day ahead.

*India*

### **ASSAM BARGANG**

The leaves are broken with tippy heads, which helps to give it a strong and creamy infusion, which is perfect for those looking for a more powerful Assam brew.

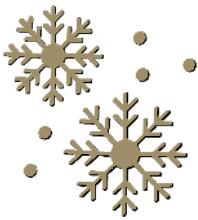
*Sonipur, Northern India*

### **CEYLON DECAFFEINATED**

A full bodied Ceylon black tea with spicy undertones, which has retained its character by a flavour protecting CO2 decaffeinating method. This tea is ideal for those who want to limit caffeine in their diet or to enjoy a delicious cup of tea at night without disrupting sleep.

(NB contains traces of caffeine).

*Kandy, Sri Lanka*



# Camellia's Tea House

## TEA SELECTION

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### *White Teas*

#### **BAI MU DAN**

Also known as White Peony, this Chinese white tea is well-known for its delicate and refreshing flavour. The multi-coloured leaves, ranging from faint green to pale brown, create a clear, light yellow cup with a pleasantly sweet aroma and smooth, mellow flavour with a hint of spiciness and even a touch of nuttiness. A definite favourite among white tea connoisseurs.

*Fujian, China*

#### **CAMELLIA'S WELCOME TEA**

A delectable and refreshing combination of white tea with fragrant and succulent apricots reminiscent of summer orchards, bound with delicate jasmine undertones and warming ginger. A light golden infusion with soft texture that will refresh and soothe your senses.

*Fujian, China*

### *Oolong*

#### **CHINA OOLONG**

This Gold Taste award winning oolong tea has a delicious and distinctive flavour with vanilla undertones. This extraordinary tea is characterised by a milky and smooth infusion and is a true delight to all the senses.

*Fujian, China*

### *Green Teas*

#### **DRAGONWELL**

Dragonwell is one of the most famous Chinese green teas worldwide, renowned for its quality and remarkable flavour. True Dragonwell tea, with unique flat and crisp leaves. This light tea smoothly combines the classic green tea character with a sweet and slightly fruity aroma.

*Zhejiang, China*