



*Hyde Café*



# *Valentine's Day*

## AFTERNOON TEA

Get ready to indulge in a timeless British tradition, reimagined with a touch of romance for Valentine's Day. Our talented team has crafted a truly special experience, perfect for sharing with someone you love.

Relax and savour a delightful assortment of sandwiches, warm, freshly baked scones, and irresistibly sweet treats, all paired with a selection of the finest teas from Camellia's Tea House.

## AFTERNOON TEA

**£59** *from 8th to 13th of February*

**£75** *from 14th to 16th of February  
including a glass of champagne*

## MAKE IT EXTRA SPECIAL

### Traditional

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

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

### Sustainable

**£11** *Chapel Down Vintage Reserve 2019  
Sparkling Wine*

**£16** *Chapel Down Rosé Brut  
Sparkling Wine*

### Wellness

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

**£10** *Noughty Sparkling Rose*



# *Valentine's Day*

## AFTERNOON TEA

---

### **SAVOURY**

*A selection of traditional sandwiches*

Roast Maize fed chicken with tarragon mayonnaise on white bread

Maldon cured smoked salmon, cream cheese and chives on wholemeal bread

Roast sirloin of English beef with olive butter, mustard and rocket salad on granary bread

Egg mayonnaise and watercress on wholemeal bread

---

### **SCONES**

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

---

### **SWEET**

*A selection of sweet bites*

#### **Milk Chocolate & Caramel Heart**

Passion fruit curd, chocolate brownie

#### **Rhubarb Trifle**

Poached rhubarb, rhubarb jam, custard and Chantilly

#### **Vanilla Cheesecake**

Reconstructed shortbread, strawberry and guava compôte

#### **Raspberry & Lychee Religieuse**

Choux buns, diplomat cream, raspberry and lychee confit

For further information on food allergens, please ask one of our team members. A discretionary 12.5% service charge will be added to your bill.



# *Valentine's Day*

## VEGAN AFTERNOON TEA

---

### SAVOURY

*A selection of traditional sandwiches*

Cucumber and vegan spread on white bread

Mixed grilled vegetables and basil pesto on wholemeal bread

Smoked asparagus and cream cheese with tarragon and lemon dressing on granary bread

Beetroot hummus and red cabbage slaw on wholemeal bread

---

### SCONES

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

---

### SWEET

*A selection of sweet bites*

#### **Chocolate Mousse Heart**

Passion fruit curd, plant-based brownie

#### **Rhubarb Trifle**

Poached rhubarb, rhubarb jam, plant-based pastry cream, lemon cake

#### **Vanilla Cheesecake**

Plant-based vanilla cheesecake, strawberry and guava compôte

#### **Raspberry & Lychee Delice**

Vanilla crème patisserie, raspberry and lychee crèmeux

For further information on food allergens, please ask one of our team members. A discretionary 12.5% service charge will be added to your bill.



# Camellia's Tea House

## TEA SELECTION

### **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

### **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*

### **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

### 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*