



EASTER AFTERNOON TEA

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

Relax and enjoy an irresistible assortment of delicately crafted sandwiches, warm baked scones and deliciously sweet delicacies, accompanied by a selection of the finest Camellia's Tea House teas.

AFTERNOON TEA

£45 *Monday to Friday*

£49 *Saturday & Sunday
and Easter Day*

MAKE IT EXTRA SPECIAL

Traditional

£16 *Laurent-Perrier Brut Champagne*

£24 *Laurent-Perrier Rosé Champagne*

Sustainable

£11 *Chapel Down Vintage Reserve 2019
Sparkling Wine*

£16 *Chapel Down Rosé Brut
Sparkling Wine*

Wellness

£9 *Noughty Sparkling Chardonnay
non-alcoholic sparkling wine*

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



EASTER AFTERNOON TEA

SAVOURY

A selection of traditional sandwiches

Roast maize fed chicken with chive
mayonnaise on white bread

Smoked salmon rillettes with dill
and horseradish on wholemeal
bread

Roast sirloin of English beef, truffle
mayonnaise and rocket salad on
granary bread

Heritage tomato and feta cheese
with basil pesto on white bread

Egg mayonnaise and avocado
on wholemeal bread

SCONES

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

SWEET

A selection of sweet bites

Chocolate egg

Dark chocolate mousse, morello cherry
compote

Lemon & raspberry mini loaf

Pistachio praline crèmeux, raspberry gel

Carrot cake bunny

Pineapple curd, mascarpone cream

Honey & pear mille-feuille

Poached pear with orange blossom,
Honey & Valrhona Opalys whipped
ganache

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.



EASTER

VEGAN AFTERNOON TEA

SAVOURY

A selection of traditional sandwiches

Cucumber and vegan cream cheese
on white bread

Grilled courgette, sundried tomato
and basil on wholemeal bread

Beetroot, hummus and pickle radish
on granary bread

Avocado and red onion relish on
wholemeal bread

Heritage tomato and vegan olive
spread with balsamic on white bread

SCONES

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

SWEET

A selection of sweet bites

Chocolate egg

Dark chocolate mousse, morello cherry
compote

Lemon & raspberry mini loaf

Pistachio cream chantilly, raspberry gel

Carrot cake bunny

Pineapple curd, vanilla frosting

Honey & pear mille feuille

Poached pear with orange blossom,
Honey & white chocolate whipped
ganache

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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



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

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