

Royal Lancaster London

AFTERNOON TEA

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

Our 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 the finest Camellia's Tea House teas.

For that added treat, why not have a glass of Chapel Down and let the afternoon blissfully slip away.

AFTERNOON TEA

£35 *Wednesday to Friday*

£39 *Saturday & Sunday*

MAKE IT EXTRA SPECIAL

£11 *Add a glass of Chapel Down Vintage Reserve 2019 Sparkling Wine*

£16 *Add a glass of Chapel Down Rosé Brut Sparkling Wine*

Royal Lancaster London

AFTERNOON TEA

SAVOURY

A selection of traditional sandwiches

Roast corn-fed chicken with tarragon
mayonnaise on white bread

Smoked salmon, cream cheese
and chives on wholemeal bread

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

Heritage tomato and buffalo mozzarella
with basil pesto on white bread

Egg mayonnaise and mustard cress on
wholemeal bread

SCONES

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

SWEET

A selection of sweet bites

Strawberry and elderflower tart
British strawberries with a creamy vanilla
custard and elderflower jelly

Tiramisu

Vanilla sponge soaked in coffee and
Disaronno, layered with mascarpone and a
cappuccino white chocolate ganache

Pistachio and raspberry delice
Pistachio cake topped with fig marmalade
and raspberry chocolate cream

Lemon drizzle

Lemon mini loaf with a yuzu curd and
candied lemon zest

Vegan

AFTERNOON TEA

SAVOURY

A selection of traditional sandwiches

Cucumber and vegan mayonnaise
on white bread

Mixed grilled vegetables, basil pesto
on wholemeal bread

Caramelised red onion and hummus
on granary bread

Avocado and tomato relish
on wholemeal bread

Heritage tomato and vegan cream cheese
with balsamic butter on white bread

SCONES

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

SWEET

A selection of sweet bites

Strawberry and coconut Eton mess
British strawberries, basil and coconut
cream with meringue

Banoffee dome

Dark chocolate and caramel mousse with
banana purée gel

Peach and lime cheesecake
Lime cheesecake with peach compôte

Lychee and raspberry mousse
Valrohna raspberry inspired chocolate
crèmeux with a lychee and rose jelly

Camellia's Tea House

TEA SELECTION

White Teas

BAI MU DAN

Also known as White Peony, this Chinese white tea from the Fujian province 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.

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.

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.

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 its unique flat and crisp leaves, is grown only in the Hangzhou area in Zhejiang province. This light tea smoothly combines the classic green tea character with a sweet and slightly fruity aroma

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!

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.

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.

Black Teas

ASSAM BARGANG

Assam Bargang tea comes from an estate located on the north banks of the Brahmaputra river in the Sonipur district in Northern India. 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.

CEYLON DECAFFINATED

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).

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.

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.

LAPSANG SOUCHONG

This kind of tea is a specialty of the Fujian Province in China. 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.

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.

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.