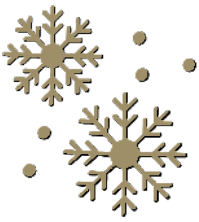


Festive
AFTERNOON TEA



TO
THE
MOST
LOVELY
FESTIVE
CHARMING
MEMORABLE
DELIGHTFUL
DISTINCTIVE
WONDERFUL
ENCHANTING
SENSATIONAL
MAGNIFICENT
ENTERTAINING
DISTINGUISHED
SOPHISTICATED
EXTRAORDINARY
&
FUN
CHRISTMAS



Festive

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 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.

AFTERNOON TEA

From 25th November - 5th January

£45 *Monday to Thursday*

£49 *Friday to Sunday*

£49 *24th - 26th December*

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 *Thomson & Scott Naughty Blanc NV
non-alcoholic sparkling wine*



Festive

AFTERNOON TEA

SAVOURY

A selection of traditional sandwiches

British roast turkey sandwich with
cranberry jam on white bread

John Ross smoked salmon and cream
cheese sandwich with sliced cucumber and
dill on brown bread

Roast sirloin of beef sandwich with mustard
mayonnaise, gherkins and rocket leaves on
granary bread

Free-range egg sandwich with tarragon
mayonnaise and diced red onion on brown bread

Smoked beetroot sandwich with chives
and goat's curd on white bread

SCONES

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

SWEET

A selection of sweet bites

Festive Candle

Traditional Christmas fruit cake

Frosty the Snowman

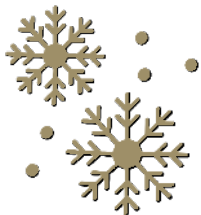
Opalys and Morello cherry ganache,
Almond macaroons

Christmas Star

Dark Chocolate cremeux, Spiced orange
marmalade, Ginger shortbread

Bauble

Pistachio mousse, lime and cranberry
compote, Linzer biscuit



Vegan Festive

AFTERNOON TEA

SAVOURY

A selection of traditional sandwiches

Pickled radish and herb cream cheese
on brown bread

Cucumber, tomato and olive tapenade
on white bread

Roasted aubergine with vegan spread
on white bread

Mixed grilled vegetables with Chimichurri
dressing on granary bread

Avocado and cilantro chutney on white
bread

SCONES

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

SWEET

A selection of sweet bites

Festive Candle

Rich chocolate and prune cake with
candied fruit

Frosty the Snowman

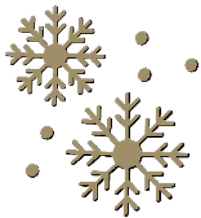
Vegan macaroon, yuzu ganache,
cranberry compote

Christmas Star

Ginger shortbread, white chocolate
cremeux, mango centre

Bauble

Coconut mousse, blackcurrant gel,
coconut crunchy chocolate



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

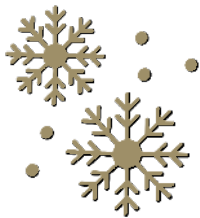
CHINA OOLONG

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.

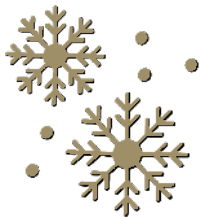
Black Teas

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 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).



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.

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.

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.