

Afternoon Tea

Indulge in the most decadent of all British traditions.

Enjoy a delightful afternoon tea inspired by our pastry chef Jamie Warley and his time in Paris.

The act of drinking tea in France dates back to the 17th century and it was long associated with being a pastime of the aristocracy. Interestingly, while tea is certainly not as popular today in France as it is in the United Kingdom. This has not always been the case. Tea was first imported and drank in France in the 17th century. At first, it was mainly drank for medicinal reasons but tea soon also became popular to drink while entertaining in the morning and afternoon among aristocratic ladies.

Inspired by our pastry chef Jamie Warley's travels in France. Jamie wants to bring a mix of classic French flavours whilst also moving away from the standard concept of finger sandwiches by introducing something different to the savoury offering with dishes such as French onion soup, classic Croque Monsieur and crab and bergamot Beignets.

This theme continues on the sweet side, with a twist on the classic Mont Blanc by introducing the flavours of passion fruit and sesame to this French staple and a classic macaron is given a savoury kick with tarragon ganache, blackberry compote and a blackberry sherbet.

Served Friday to Sunday from 12pm to 4pm

AFTERNOON TEA

An Afternoon Tea with a French Touch

Savoury

Mackerel rilette, Pain de Campagne and seaweed salted butter

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Wild garlic Arancini with Wild garlic mayonnaise

Lamb and with onion Pithivier

Lobster with banana and lime

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Sweets

Praline, chocolate and caramel Delice

Citrus choux bun

Artichoke, Pine nut, Apple and Rocket

Wild strawberry, almond and earl grey tartelette

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“Le Canelé”

*Brioche perdue mousse, Crunchy caramel and vanilla
Served with a salted caramel sauce*

Freshly Baked Homemade Scones

*Served warm with Cornish clotted cream
and homemade seasonal jam*

Afternoon Tea 55 per person

Add a glass of Champagne for 65 per person

Add a bottle of Bollinger Special Cuvee Brut for 113 per person

Add a bottle of Bollinger Special Cuvee Rosé for 125 per person



CAMELLIA'S TEA HOUSE

Camellia's Tea House is an independent, artisan British tea company with many of its luxurious teas and herbal wellness infusions designed and hand-blended in London – a marriage of handcrafted premium quality, originality and health.

Ajit Madan, co-founder of Camellia's Tea House, is passionate about tea and seeks to improve tea culture in the UK by introducing innovative fusion teas, as well as incredible single-origin teas from artisan tea estates. Ajit and his dedicated team work with premium chefs and mixologists to create inspiring tea menus, tea infused dishes and drinks. He was also appointed UK's first certified ITEI Master Tea Sommelier by the International Tea Education Institute in 2015.

All prices are inclusive of VAT. A suggested discretionary
12.5% service charge will be added to your bill.

