

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 Thursday to Monday from 12pm to 4pm

AFTERNOON TEA

An Afternoon Tea with a French Touch

Savoury

Leek and Potato soup

*

Crayfish Roll, dill mayonnaise

Pulled pork gyoza, soy and ginger

Ham bock croquette, Emmental sauce

Truffle Gougères

Pastries

Pecan, carrot and cream cheese Mont Blanc

Vanilla "5 ways"

Citrus choux bun

Cappuccino Macaron

Praline, chocolate and caramel Delice

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

Afternoon Tea Royale 235 per person

(with a bottle of Dom Pérignon and 15gr Sturia Caviar)



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.

