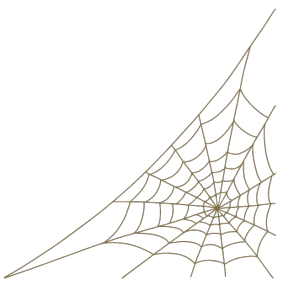


*Halloween*  
AFTERNOON TEA





# *Halloween* AFTERNOON TEA

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

We've given our Afternoon Tea an eerie twist this Halloween! Relax and enjoy an irresistible assortment of delicately crafted sandwiches, warm baked scones and deliciously spooky sweet delicacies, accompanied by a selection of the finest Camellia's Tea House teas.

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## HALLOWEEN AFTERNOON TEA

*From 23rd October - 5th November*

**£45** *Monday to Thursday*

**£49** *Friday to Sunday*

## 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*



# *Halloween*

## AFTERNOON TEA

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### **SAVOURY**

*A selection of traditional sandwiches*

Chicken salad with onion and mustard  
on white bread

Roast beef with horseradish cream on  
granary bread

Smoked Salmon with cream cheese and  
chives on wholemeal bread

Egg and watercress salad on  
wholemeal bread

Cucumber with salted butter on  
white bread

### **SCONES**

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

### **SWEET**

*A selection of sweet bites*

#### **Poison Apple**

Feuilletine biscuit, Apple mousse,  
Caramelised apple compote

#### **Tombstone**

Lady's finger sponge, whipped Mascarpone  
ganache, candied chestnut paste

#### **Bonfire**

Pecan financier, spiced pumpkin frosting,  
chocolate sticks

#### **Eyeball**

Pear William panna cotta, Lemon butter  
scotch, Crunchy waffle crumble



# *Vegan Halloween*

## AFTERNOON TEA

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### **SAVOURY**

*A selection of traditional sandwiches*

Chickpea salad with chive cress on white bread

Beetroot and horseradish cream on wholemeal bread

Smoked asparagus and vegan cream cheese with tarragon & lemon dressing on granary bread

Cucumber sandwich with vegan spread on white bread

Mixed grilled vegetable with red pepper pesto on wholemeal bread

### **SCONES**

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

### **SWEET**

*A selection of sweet bites*

#### **Poison Apple**

Plant based cheesecake, caramelised apple compote, shortbread

#### **Tombstone**

Banana and dark chocolate ganache, chocolate soil, crunchy chocolate

#### **Bonfire**

Pecan pie, pumpkin frosting, chocolate shavings

#### **Eyeball**

Coconut mousse, mango compote, coconut sponge



# *Camellia's Tea House*

## TEA SELECTION

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### *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

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### **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

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### **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.