

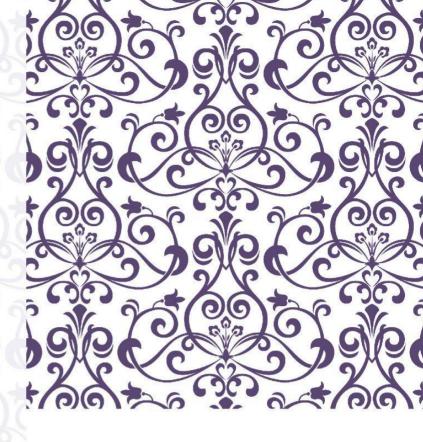
Tea consumption increased during the early 19th century (early 1840s) around the time that Anna, Duchess of Bedford is said to have complained of a "sinking" feeling during later afternoon.

At this time, it was usual to take only two meals a day: breakfast in the morning and dinner at around 8pm. The solution for the Duchess was to have a pot of tea and a light snack taken privately in her boudoir during the afternoon.

Later, she invited her friends and before long, this practice proved so popular that all of fashionable society were sipping tea and nibbling sandwiches in the middle of the afternoon.

If you wish to enjoy a savoury, vegetarian, vegan, dairy free or gluten free afternoon tea, please book this in advance, or speak to a member of the team.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Inclusive of VAT at current rate.



AFTERNOON TEA MENU

BRANDSHATCH PLACE





Camellia's Tea House Tea Selection

English Breakfast

A robust & malty black tea, which is a delicious combination of Assam and Ceylon teas (Kcal 0)

Earl Grey

A combination of high quality Chinese black tea and oil of bergamot. Bold citrus flavours and a beautiful scent (Kcal 0)

Afternoon Tea

A tea blend of long Darjeeling leaves and Ceylon, creates a lovely taste with malty undertones (Kcal 2)

Ceylon Decaffeinated Black Tea

A full-bodied Ceylon black tea with spicy undertones (Kcal 20)

Lung Ching

This medium-bodied tea smoothly combines the classic green tea character with sweet toasty notes (Kcal 0)

White Jasmine & Apricot

A refreshing combination of white and green tea with succulent apricots, bound with jasmine undertones (Kcal 0)

Rooibos Orange & Cactus Fig

A delicious rooibos blend, packed with papaya, liquorice and orange (Kcal 31)

Whole Leaf Peppermint

Mildly sweet undertones and a crisp, menthol freshness (Kcal 81)

Camomile Flowers

A soothing creamy and sweet infusion (Kcal 0)

Very Berry

A tea with vivid fruitiness, a pleasing sweetness and tart hints of hibiscus (Kcal 0)

Traditional Afternoon Tea Handpicked Token

A 'Hand Picked' bluebell just for you A fondant, hand decorated vanilla sugar biscuit

Amuse Bouche

Lobster & crayfish tart, lemon gel, dill

Wiltshire ham & mustard mayonnaise Whipped minted Feta & pickled cucumber Smoked salmon & dill and lemon scented cream cheese

Clarence court egg & truffle mayonnaise

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Warm plain and orange blossom golden sultana scones

Strawberry jam, cornish clotted cream & Lemon curd

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A Garden of Eden

Chocolate & blood orange delice, chocolate soil & edible flowers

Honey bees of Fawkham

Fawkham honey panna cotta, lavender shortbread & chocolate honey bees

Kentish strawberries & cream

Red macarons filled with vanilla white chocolate ganache, strawberry gel & white chocolate daisies

The flower of Kent

Apple shaped mouse filled with an apple compote £35 per person (Kcal 2682)

Champagne Afternoon Tea

For the height of decadence, add a chilled glass of champagne (125ml)

£44.5 per person

All include unlimited loose leaf tea, coffee or hot chocolate



Savoury Afternoon Tea

Amuse Bouche

Soup of the day

Wiltshire ham & mustard mayonnaise
Whipped minted Feta & pickled cucumber
Smoked salmon & dill and lemon scented cream
cheese
Clarence court egg & truffle mayonnaise

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Ham & mature cheddar scone, spicy tomato relish & blue cheese butter

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Smoked salmon & dill cream cheese blini
Truffle & parmesan quiche, crayfish lobster cocktail,
lemon gel & caviar
Mini gourmet burger, mature cheddar, served in a
brioche roll

Parma ham croque monsieur

£35 per person (Kcal 1042)

Children's Afternoon Tea

Cheddar cheese sandwich Wiltshire ham sandwich Cream cheese & cucumber sandwich

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A plain scone with clotted cream & strawberry jam

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Strawberries & cream cupcake Chocolate Flower pot Decorated homemade 'Hand Picked' bear

£17.5 per child (Kcal 1532)

Non Containing Gluten Afternoon Tea

(made with non-gluten containing items)

Wiltshire ham & mustard mayonnaise Whipped minted Feta & pickled cucumber Smoked salmon & dill and lemon scented cream cheese

Clarence court egg & truffle mayonnaise

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Warm plain and fruit scones Strawberry jam & clotted cream

A Garden of Eden

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Chocolate & blood orange delice, chocolate soil & edible flowers

Honey bees of Fawkham

Fawkham honey panna cotta, lavender shortbread & chocolate honey bees

Kentish strawberries & cream

Red macarons filled with vanilla white chocolate ganache, strawberry gel & white chocolate daisies

The flower of Kent

Apple shaped mouse filled with an apple compote £35 per person (Kcal 2591)

Cream Tea

Freshly baked fruit and plain scones served with strawberry preserve & cornish clotted cream Served with your choice of freshly brewed tea or coffee

£10.5 per person

A 12.5% service charge will be added to your bill.

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Adults need around 2000 kcal per day.



Plant Based Afternoon Tea

Handpicked Token

A 'Hand Picked' bluebell just for you
A fondant, hand decorated vanilla sugar biscuit

Amuse Bouche

Soup of the day

Vegan cream cheese & cucumber
Hummus, red pepper & rocket
Vegan feta cheese & olive salad
Vegan cheddar & tomato chutney

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Warm plain and fruit scones, with strawberry jam

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Strawberry macaroons
Chocolate flower pot
Agave nectar panna cotta, lavender shortbread
Wild encounter fool
£35 per person (Kcal 2376)