

NORTON HOUSE
HOTEL & SPA

AFTERNOON TEA
MENU



HandPICKED
HOTELS

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HOTELS

A BRIEF HISTORY OF CAMELLIA'S TEA HOUSE

Established in 2007, Camellias Tea House is a distinguished speciality tea company based in London. Founded by a sibling duo, Lubria Madan, a qualified Homeopath, and Ajit Madan, the UK's first certified Master Tea Sommelier, it remains a cherished family-owned business.

With roots in London and a presence in South Korea, Camellia's Tea House is renowned for crafting exquisite artisan teas. Their collection includes a range of unique fusion, wellness, and bespoke teas, each meticulously designed and perfected.

They take pride in sourcing rare and premium teas from around the world, often from unique or lesser-known tea gardens.

These teas are carefully selected to ensure that only the finest leaves make it into their blends. Their team of experts travel far and wide to discover the most exceptional teas, bringing them to Hand Picked guests' cups.



CHILDREN'S AFTERNOON TEA

Sandwiches

Ham on white

Cheddar on white

Egg on white

Crisps

Scone

Strawberry jam, clotted cream

Sweet treats

Empire biscuit

Blondie

Chocolate and orange fondant fancy

Lemon Madeleine

£18 per child (kcal 1449)

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

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.

Prices inclusive of VAT at current rate.
Adults need around 2000 kcal per day.

VEGAN AFTERNOON TEA

Savoury

Ham and wholegrain mustard on malted bread

Cheddar with onion and black garlic chutney
on onion bread

Egg and cress on white bread

Smoked salmon cream cheese on brioche

Cheese and onion potato dauphine

Scones

Plain and fruit scones

Rhubarb jam, lime curd, clotted cream

Sweet treats

Chocolate and passionfruit mousse

Apple and vanilla macaron

Rhubarb and custard tart

Lemon Madeleine

£35 per person (kcal 1794)



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CAMELLIA'S TEA SELECTION

English Breakfast

Robust body with elegant tannins and soft in the mouth, hints of golden syrup.

Afternoon Tea

Medium bodied subtle malty character with flowery undertones

Ceylon Decaf

Lightly bodied with sweet honey notes.

Earl Grey

A lovely balance between a refreshing and bright black tea and citrus notes of oil of bergamot

Chamomile

Floral chamomile sweetness and creamy long finish

Peppermint

Awakens and refreshes the palate with bold minty flavours and lingering sweetness

Lemon and Ginger

Refreshing cup of juicy lemons interlaced with a warm and spicy bite of ginger.

Rooibos Orange and Cactus Fig

Sweet and mellow with a sumptuous citrus finish

Very Berry

Viberant concoction of summer fruits pleasantly sweet tart notes.

White Jasmine and Apricot

Apricots and jasmine with gentle ginger spices.

Christmas Blend

A wonderfully rich and inviting bouquet of warm spices, sweet orange, and soft chocolate notes.

Lung Ching (Dragons Well)

Envelopes the whole palate with slightly sweet and soft flavour. Refreshing vegetal notes.

TRADITIONAL AFTERNOON TEA

Savoury

Ham and wholegrain mustard on malted bread

Cheddar with onion and black garlic chutney
on onion bread

Egg and cress on white bread

Smoked salmon cream cheese on brioche

Cheese and onion potato dauphine

Scones

Plain and mixed peel scones

Rhubarb jam, lime curd, clotted cream

Sweet treats

Chocolate and passionfruit mousse

Apple and vanilla macaron

Rhubarb and custard tart

Lemon Madeleine

£35 per person (kcal 1794)

CHAMPAGNE AFTERNOON TEA

For the height of decadence, add a chilled
glass of Bruno Paillard Champagne (125ml)
to your afternoon tea order

£48 per person

NON-GLUTEN CONTAINING AFTERNOON TEA

Savoury

Pastrami, sauerkraut, and mustard mayonnaise

Egg mayonnaise, watercress

Smoked cheese and onion chutney

Smoked salmon and dill mousse

Cheese and herb dauphine potatoes

Scones

Warm plain and fruit scones

Homemade rhubarb jam,
orange curd and clotted cream

Sweet treats

Tonka bean and cherry macaroon

Carrot cake, mascarpone buttercream

Passionfruit and coconut meringue tart

Milk chocolate and orange pavé

£35 per person (kcal 1795)



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