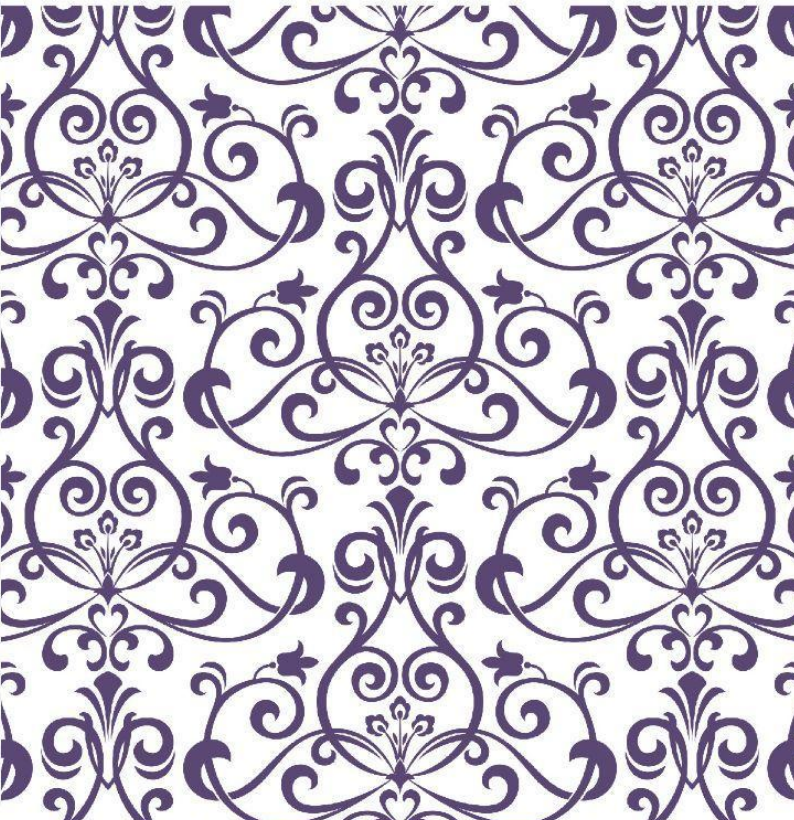


**AFTERNOON TEA MENU**

**NORTON HOUSE**  
— HOTEL & SPA —



## 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

Jam sandwich on white bread  
Cheese sandwich on white bread  
Ham sandwich on white bread.

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Warm Norton-made plain and fruit scones  
Served with homemade strawberry jam

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Caramel Brownie  
Lemon cupcake  
Strawberry and vanilla tart  
White chocolate choux bun

**18 per person (1550 kcal)**



### **Vegan Afternoon Tea**

Cheese and caramelised onion chutney sandwich

Cucumber, tomato and lettuce sandwich

Hummus salad sandwich

BBQ soya strips, baby gem and mayonnaise sandwich

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Warm Norton-made plain and fruit scones

Served with homemade strawberry jam

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Chocolate cherry tart

Victoria sponge

Chocolate orange finger

Lemon & poppy seed cake

**35 per person (1236 kcal)**

### **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 & Ginger**

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

#### **Rooibos Orange & Cactus Fig**

Sweet and mellow with a sumptuous citrus finish

#### **Very Berry**

Viberant concoction of summer fruits pleasantly sweet tart notes.

#### **White Jasmine & 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.

**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.

### **Traditional Afternoon Tea**

Pastrami, sauerkraut, and mustard mayonnaise on

Malted bread

Egg mayonnaise, watercress on white bread

Smoked cheese and onion chutney on onion bread

Smoked salmon and dill mousse on brioche roll

Cheese & herb dauphine potatoes

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Warm plain and cranberry scones

Served with homemade spiced apple jam,  
citrus curd and clotted cream

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Tonka bean & Cherry Macaroon

Carrot cake, mascarpone buttercream

Passionfruit & coconut meringue tart

Milk chocolate & Orange Pave

**£35 per person (1864 kcal)**

### **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**

Pastrami, sauerkraut, and mustard mayonnaise

Egg mayonnaise, watercress

Smoked cheese and onion chutney

Smoked salmon and dill mousse

Cheese & herb dauphine potatoes

.....

Warm plain and fruit scones

Served with homemade spiced apple jam,  
citrus curd and clotted cream

.....

Tonka bean & Cherry Macaroon

Carrot cake, mascarpone buttercream

Passionfruit & coconut meringue tart

Milk chocolate & Orange Pave

**£35 per person (1795 kcal)**