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 due, 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

Ham sandwich, white bread

Cheese sandwich, white bread

Egg sandwich, white bread

Salted potato crisps.

• • • • •

Plain scone

Served with homemade strawberry jam

• • • • •

Empire biscuit
Blondie
Chocolate and orange fondant fancy
Lemon Madeleine

18 per person (1550 kcal)

Hand PICKED HOTELS

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

Cheese and caramelised onion chutney sandwich

Cucumber, tomato and lettuce sandwich

Hummus salad sandwich

BBQ soya strips, baby gem and mayonnaise sandwich

• • • • •

Warm plain and fruit scones

Served with blackcurrant jam

• • • • •

Chocolate and blood orange tart

Banana loaf

Strawberry bundt cake

Flapjack

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.

Hand PICKED HOTELS

Traditional Afternoon Tea

Ham salad, malted bread

Cheese and onion chutney, onion bread

Egg and cress, white bread

Smoked salmon and lemon cream cheese, mini brioche

Caramelised onion Dauphine potatoes

• • • • •

Warm plain and apple scones

Served with homemade blackcurrant jam, bergamot curd and clotted cream

• • • • •

Blackberry and chocolate delice

Cinnamon Madeleine

Fig and honey meringue tart

Cardamon and orange macaron

£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

Ham salad

Cheese and onion chutney

Egg and cress

Smoked salmon and lemon cream cheese

Caramelised onion Dauphine potatoes

• • • • •

Warm plain and fruit scones

Served with homemade blackcurrant jam, bergamot curd and clotted cream

• • • • •

Blackberry and chocolate delice

Cinnamon Madeleine

Fig and honey meringue tart

Cardamon and orange macaron

£35 per person (1795 kcal)

Hand PICKED HOTELS

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.