

A BRIEF HISTORY OF AFTERNOON TEA

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 8 pm. 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.

ABOUT CAMELLIA TEA

Camellia is an independent family-run company based in London. Founded by the UK’s first Master Tea Sommelier Ajit Madan and his sister Lubna Maden, who is a homeopath and principal tea designer.

Camellia’s sustainability pledge

Camellia tea is sourced from rainforest alliance, ethical tea partnership or UTZ certified tea plantations.

They are committed to eliminating plastic and non-biodegradable products/sources.

WOOD HALL

HOTEL & SPA
WETHERBY, WEST YORKSHIRE

AFTERNOON TEA MENU



AFTERNOON TEA

Finger sandwiches

Chicken and lemon mayonnaise
Smoked salmon and cream cheese
Cheese and pickles
Ham and honey mustard mayonnaise

Savoury

Homemade black pudding sausage roll
Prawn cocktail, salmon roe

Scones

Plain scone and fruit scone
With clotted cream and strawberry preserve

Cakes

Yorkshire indoor forced rhubarb, Pavlova,
Mascarpone Chantilly
White chocolate and apple Gateau, vanilla sablé
Baked cheesecake, mango
Chocolate and cherry delice, dark Amarena cherry

Selection of teas and coffees

£40 per person

CAMELLIA TEA HOUSE

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 Flowers

Floral chamomile sweetness and a creamy long finish

Peppermint

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

White Jasmine and Apricot

Apricots and jasmine with gentle ginger spices

Orange Blossom

A thirst quenching combination of soft white tea interlaced with crisp juicy oranges

Lung Ching (Dragons Well)

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

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

Vibrant concoction of summer fruits, pleasantly sweet balanced tart notes

PEAK AND WILD COFFEE

Espresso (0 kcal)

Americano (0 kcal)

Cappuccino (65kcal)

Latte (97kcal)

Flat white (99kcal)

Hot chocolate (307kcal)

Mocha (318kcal)

(All available as decaf upon request.

Oat and soya available upon request).

A discretionary service charge of 12.5% 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.