

Festive Afternoon Tea



Savoury

Turkey with cranberry & sage mayo
Pigs in blankets with honey mustard
Brie & pickled red cabbage (v)
Heritage carrot, ricotta & chestnut (v)

Camellia's Teas

Earl Grey
English breakfast
Lapsang souchong
White apricot
Chamomile
Peppermint
Japanese sencha
Rooibos

Sweet treats

White chocolate & cranberry
délice
Chocolate Bûche de Noël
Spiced gingerbread cake
with clementine
Peppermint choux bun

Scones

Plain scone
Fruit scone
Clotted cream & cranberry jam

40 per person
50 including a glass of Champagne Taittinger

(v) denotes vegetarian, (v+) denotes can be made vegan
All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.
Please note there is a discretionary service charge of 12.5%