

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.

AFTERNOON TEA

MENU

WOOD HALL

— HOTEL & SPA —

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.

Traditional Afternoon Tea

Selection of finger sandwiches

Lemon chicken and spring onion
Smoked salmon and dill crème fraiche
Egg mayonnaise and watercress
Ham and honey mustard mayonnaise

Savoury

Black pudding sausage roll
Honey roast ham and cheddar quiche

Scones

Fruit scone
Plain scone

Cakes

Passionfruit and mascarpone choux
White chocolate ganache matcha sable
Triple chocolate tart
Strawberry and coconut layered cake

£36.50 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 & 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 & 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

Vibrant concoction of summer fruits, pleasantly sweet balanced tart notes

Prices and dishes correct at time of publishing.

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.