

# HOOGLY TEA SELECTION

#### **BLACK TEAS**

#### **English Breakfast**

A classic combination of rich, malty Indian Assam and Kenyan black tea leaves create a bright character and wonderful depth of flavour

## Darjeeling 2nd Flush

Light, crisp, refreshing and soft textured black tea from Darjeeling in India

# **Decaffeinated Ceylon Black Tea**

Rich yet soft decaffeinated black tea from Sri Lanka

#### Lapsang Souchong

Tea leaves are handpicked and dried over smouldering pinewood, infusing them with a delicately sweet and smoky flavour

#### **Earl Grey**

A delicate blend of Sri Lankan tea leaves, infused with natural bergamot oil and combined with zesty lemon peel and sweet-scented orange blossom

#### **Chocolate Brownie**

A blend of Sri Lankan tea leaves with cocoa nibs combined with vanilla pieces

#### Vanilla Chai

Bold and fiery chai spices are perfectly tempered by smooth vanilla in this well-crafted combination.

## **GREEN TEAS**

## Classic Green

Pure green tea leaves from the Yunnan province of China. Beautifully clear in liquor, with a subtle sweet flavour and remarkable depth

## Jasmine Dawn

A delicate and alluring blend of jasmine, vanilla and rose

# **HERBAL TEAS**

#### **Sparkling White Tea**

White tea, elegantly blended with flowers and fruit pieces for a refreshingly refined finish

## Berrylicious

Bursting with luscious berries, this vibrant infusion builds to a fruity crescendo, before giving way to the rich, caramelised notes of roasted dandelion root.

# **Cosy Chamomile**

Full of herbs carefully chosen for

their ability to relax the body and soothe the mind

## Lemon and Ginger

A classic blend of zesty lemon and fiery ginger, given an energising twist

# Chill Out Mint

 $Packed \ full \ of \ invigorating \ menthol \ character, \ this \ uplifting \ blend \ brings \ together \ a \ selection \ of \ the \ freshest \ tasting \ herbs$ 

# Citrus Bloom

Bright citrus notes are complemented by the lively trio of peppermint, rosemary and sage-whilst a scattering of fennel seeds brings a sweet warmth to round off the experience

## **Turmeric Twist**

Equal parts of earthy and sweet, with a twist of citrus and subtle hints of mint.

## Classic Rooibos

A combination of malty flavour and homey sweet with notes of dried cherries and vanilla.

# HARTWELL SPECIALITY FAIRTRADE COFFEE

Available as espresso, cappuccino, latte, Americano or mocha

## Allergen Key

(G) Contains gluten (M) C (CE) Contains celery (MU)

(M) Contains molluscs (MU) Contains mustard

(S) Contains soya (F) Contains fish (SE) Contains sesame (D) Contains dairy

(E) Contains eggs (L) Lupin (MU) Contains musta.
(N) Contains nuts
(P) Contains peanut

(SD) Contains sulphites

(C) Contains crustaceans

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# AFTERNOON TEA

## **Selection of Traditional Sandwiches**

Roast Oxfordshire beef, tomato and horseradish
(G, D, SD, E, S, CE)

Hot smoked salmon, citrus and pickle cream cheese
(G, D, F, SD)

Heritage egg mayonnaise, mustard cress
(G, D, E, MU, SD)

Smoked tomato and cheddar quiche
(G, D, E, S, SD)

## **Homemade Pastries**

## Sponge

Genoise sponge, raspberry jelly, yogurt mousse (G, D, E, S)

#### **Bavarois**

Honey bavarois, elderflower curd, lemon glaze, oat biscuit (G, D, E, S)

#### Mousse

White chocolate and coconut mousse, lime gel (D, E, S, N)

## Macaron

Valrhona Aragunai chocolate cream, roasted hazelnut (D, E, N, S)

Homemade buttermilk plain and raisin scones served with Cornish clotted cream, strawberry preserve (G, D, E)

# Afternoon Tea £44.00

# Enjoy the following to celebrate any occasion:

Delacoste & Fils, Brut Carte d'Or, Epernay, France £17 Dinton Folly, Buckinghamshire, England £16 Gusbourne, Rosé Brut, Kent, West Sussex, England £17 Bla, Sparkling Tea, Copenhagen, Denmark (0%/Or) £58/Bottle Santa Margherita Prosecco Superore DOCG, Veneto, Italy £10 Santa Margherita, Spumante Rose Brut, Venet, Italy £11

Afternoon tea is freshly prepared to be enjoyed in our drawing rooms.

## ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also in complying with specific dietary requests, there remains a risk, all be it small, that traces from other dishes may be present in food served here, or on surfaces.

A discretionary 12.5% service charge will be added to your final account