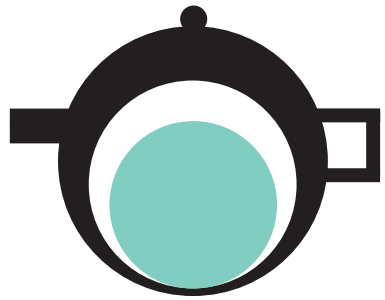




WILLIAM CURLEY
PATISSIER CHOCOLATIER



TeaSmith
EXCEPTIONAL TEAS

AFTERNOON TEASMITH CEREMONY TASTING MENU

TeaSmith, in collaboration with the multi-award winning **William Curley**, offer their interpretation of a favourite British ritual: **Afternoon Tea**. A Tasting Menu of Exceptional Teas paired with delicate biscuits, exquisite patisserie creations, and contemporary chocolate.



CINNAMON PALMIER

WALNUT & MISO BISCUIT with MATCHA & HONEY DIP

REFRESHING GREEN TEA

BI LUO CHUN or SENCHA

MOUSSE FRAMBOISE

'TROPICAL' or 'CHOCOLATE ORANGE DOME'

AROMATIC FLORAL OOLONG TEA

SHAN LIN SHI or BAOZHONG WINTER HARVEST

COUVERTURE CHOCOLATE 70% with MATCHA

JUNIPER GANACHE

ROSEMARY & OLIVE OIL GANACHE

SCOTTISH HEATHER HONEY

AROMATIC DIGESTIVE OOLONG TEA

ORIENTAL BEAUTY or BAOZHONG LIGHT ROAST

£25 PER PERSON: TASTING MENU

£18: PATISSERIE WITH SINGLE TEA

**PLEASE NOTE OUR MENU WILL CHANGE REGULARLY
WITH NEW TEAS & PATISSERIE CREATIONS**

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