



AFTERNOON TEASMITH CEREMONY

T A S T I N G M E N U

TeaSmith puts the tea back in a favourite ritual: **Afternoon Tea**. A four course Tasting Menu of Exceptional Teas paired with delicate biscuits, exquisite patisserie, and contemporary chocolate.

WHITE TEA

REFRESHING PALATE CLEANSING LUXURY

CINNAMON PALMIER

WALNUT & MISO BISCUIT with **MATCHA & HONEY DIP**

REVIVING, ENERGISING GREEN TEA

PATISSERIE

EXQUISITE CREATION FROM WILLIAM CURLEY

FLORAL HIGH MOUNTAIN OOLONG TEA

SILKY, CREAMY TEXTURE - PERFECT WITH CAKE

70% COUVERTURE with **MATCHA**

BOWL OF CEREMONIAL JAPANESE TEA & DARK CHOCOLATE

CHOCOLATES FOR DESSERT

AWARD-WINNING CONTEMPORARY CHOCOLATES

AROMATIC DIGESTIVE OOLONG TEA

TO FINISH, THE PERFECT RICH & SATISFYING DIGESTIVE TEA

TASTING MENU

£20