

AFTERNOON TEA



CORINTHIA

PALACE
MALTA



TEA CONSUMPTION DRASTICALLY INCREASED IN THE EARLY NINETEENTH CENTURY, IT IS BELIEVED THAT ANNA, THE 7TH DUCHESS OF BEDFORD ENHANCED THIS BRITISH CUSTOM. AFTER COMPLAINING OF HAVING THAT SINKING FEELING ONE LATE AFTERNOON, SHE WAS SERVED TEA WITH SOME BREAD, BUTTER AND CAKES. THE AFTERNOON TEA WAS BORN.

Afternoon Tea Etiquette

DON'T CALL IT HIGH TEA

High tea is something a little different and more of a hearty meal eaten at the end of a long day at work. Afternoon tea is lighter and bite-sized, with all the fun and frolics we have come to expect.

DO DRESS UP

Part of the fun of afternoon tea is that it is a little bit special. Tradition suggests this is the perfect opportunity to make an effort with your outfit, so feel free to don that blazer or dress, and leave the trainers at home.

DON'T ADD MILK FIRST

This can be a tricky one, as it is sometimes believed that you should pour the milk first. That's because tea was often too hot for the delicate porcelain of days gone by, but this is no longer an issue for more modern materials. To this end, we recommend you pour the tea first so that your guest can add as much milk as they wish.

DO USE YOUR FINGERS

This may be controversial by other etiquette standards, but we promise we're not making this up. At afternoon tea, sandwiches and scones can be eaten with your fingers – so dig in! It's expected you will use a knife for the cream and jam, of course – just don't worry which order to apply them to your scone. Jam first and cream first are both completely acceptable!

DON'T CLATTER YOUR CUTLERY

They say silence is golden, and that is certainly true when it comes to using your cutlery at afternoon tea. Aside from silencing your knife as much as possible when adding jam to those scones, remember not to bang your teaspoon against your cup. Instead, use a neat up-down motion that will mix in your milk and sugar without making a sound.

DO ENJOY THE MOMENT

Yes, there is etiquette associated with afternoon tea, but it really shouldn't impact your experience of a wonderful afternoon of fun. Shift your focus from how you should behave, to the delightful conversation with friends and deliciousness of the food. Then everything will be just as it should be!

Camellia's Loose Leaf Teas

It was around the 1830s that drinking tea graduated from a simple practice to a social occasion – although celebrated author Jane Austen did hint at the concept of afternoon tea in one of her unpublished novels well before that.

Regardless of when it all began, it is largely believed that Anna Maria Russell, the seventh Duchess of Bedford, really moved things along. The reason for its origin is actually pretty simple: with the dawn of electricity, Victorians could eat later and later into the evening but found they were getting peckish in the afternoon.

It is said that Duchess Anna would retire to her bedroom for a pot of tea and a slice of cake. As things went on, she would invite friends to join her and, over time, the idea took off with other hostesses welcoming guests for tea and a light meal in the afternoon.

Camellia's Tea House is an independent, family run business based in London that was founded by brother and sister, Lubna and Ajit Madan. From humble beginnings when they began blending teas at home, their passion for tea has led them to create beautiful and highly rated tea houses as well as some of the tea industries most innovative tea and wellness infusion blends.

Camellia's Tea House is very proud that they now collaborate with some of the finest restaurants, hotels, spas and tea lovers from around the world.

Corinthia Signature Teas

CORINTHIA AFTERNOON TEA ROBUST

A full-strength blend of Earl Grey, Oolong and Assam with a complex aromatic bouquet of floral, fruity and honeyed notes with spicy under-tones.

CORINTHIA AFTERNOON TEA MELLOW

A medium strength blend of Earl Grey Oolong and Assam with rich malty notes and honey-like sweetness with a hint of spice.

DARJEELING JUNGPANA

Jungpana is a tiny, beautiful and renowned garden nestled in the hills of the Kurseong Valley, Darjeeling, India. A delicious Darjeeling with distinct muscatel and floral sweetness.

ENGLISH BREAKFAST

Our finest English Breakfast tea is a delicious combination of premium black teas which have been blended to produce a full-bodied tea with delicate flowery and spicy undertones.

EARL GREY

A beautifully-scented tea with a floral and citrus flavour, made from Chinese Black Tea in the Anhui Province and oil of bergamot.

DRAGONWELL GREEN

This Chinese green tea is renowned for its mineral sweetness and subtle vegetal notes that combine to produce a well balanced and delicious tea.

CHINA OOLONG

Characterised by a milky and smooth infusion, this Gold Taste Award-Winning Oolong Tea has a delicious and distinctive flavour with undertones of vanilla.

WHITE ROSE AND RASPBERRY

This delicate fusion tea is an experience not to be missed. The subtle beauty of white tea leaves has been refined by a bold blend of apples, raspberries, roses and even pink pepper corns, creating a wonderfully complex flavour and aroma.

Spring

DAINTY LITTLE SANDWICHES

Dill Compressed Cucumber, Apple, Watercress Crème Fraiche on Oat Bread
Classic Egg Mayonnaise, Dijon Mustard on Barley Bread
Chicken Coronation, Basil Pesto Mascarpone on White Bread
Smoked Salmon Pastrami, Spicy Avocado on Brown Bread
Sicilian Caponata, Caper Berries, Basil, Salted Ricotta on Multi-seed Bread

HOME BAKED SCONES

Pistachio and Cardamon Scones
Pasta di Mandorle al Limone
Served with Cornish Clotted Cream and Mixed Berry Jam

INDULGE IN A CHOICE OF SWEET DELICACIES INSPIRED BY THE SEASON

Orange and Raspberry Layered Terrine, Raspberry Gelée
Hazelnut Praline Tart, Local Honey Roasted Pineapple
Pistachio Profiteroles with White Chocolate and Pistachio Glazed
Strawberry and Pastry Cream Victoria Sponge
Chocolate Brownie topped with Dark Chocolate and Mint Ganache

Choose from our selection of Bespoke teas from Camellia's Tea House
€32.00 per person or €38.00 per person with a glass of prosecco.

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE OR HAVE A SPECIAL DIETARY
REQUIREMENT PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING YOUR FOOD
AND DRINK.

Vegetarian

DAINTY LITTLE SANDWICHES

Roasted Courgette, Salsa Verde, Peppers on White Bread

Classic Egg Mayonnaise, Dijon Mustard on Barley Bread

Dill Compressed Cucumber, Apple, Watercress Crème Fraiche on Oat Bread

Roasted Celeriac, Tahini, Red Pepper Muhammara Spread on Brown Bread

Sicilian Caponata, Caper Berries, Basil, Salted Ricotta on Multi-seed Bread

HOME BAKED SCONES

Pistachio and Cardamon Scones

Pasta di Mandorle al Limone

Served with Cornish Clotted Cream and Mixed Berry Jam

INDULGE IN A CHOICE OF SWEET DELICACIES

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(V) VEGETARIAN (VG) VEGAN (N) MAY CONTAIN NUTS (GF) GLUTEN FREE
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Vegan

DAINTY LITTLE SANDWICHES

Roasted Courgette, Salsa Verde, Peppers on White Bread
Tempeh Coronation, Pistachio Pesto on Oat Bread
Dill Compressed Cucumber, Apple, Watercress on Brown Bread
Roasted Celiac, Tahini, Red Pepper Muhammara Spread on Barley Bread
Sicilian Caponata, Caper Berries, Basil on Multi-seed Bread

HOME BAKED SCONES

Lemon Scones
Poppy Seed Scones
Served with Whipped Coconut "Cream" and Strawberry Conserve

SELECTION OF LOCAL PASTRIES & SPECIALIST MINI CAKES

Raspberry "Cheesecake"
Lemon & Coconut
Decadent Chocolate
Carrot & Walnut cake
Pistachio Oat Bars

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