THE WALLACE
AFTERNOON TEA

Traditional Afternoon Tea £45
With a glass of N.V Jean Paul Deville Brut Champagne £54
With a glass of N.V Jean Paul Deville Rose Champagne £59

Freshly prepared finger sandwiches

Coronation chicken
Smoked salmon and dill cream cheese
Free range egg mayo and mustard cress
West Country mature Cheddar and lettuce

Freshly baked fruit and plain scones served with Cornish clotted cream and strawberry preserve
Selection of mini cakes and pastries

Choice of fine loose-leaf tea
(please see our tea selection overleaf)

All of our dishes are made in an environment where nuts and gluten are present, please speak to a member of staff if you have any dietary requirements. An optional gratuity of 12.5% will be added to your bill - all gratuities go to the staff in the kitchen and the restaurant.
ENGLISH BREAKFAST
The secret to a superlative British cuppa is getting the balance of black teas just right, from the robust and malty ones with their complex flavours, to the delicate and aromatic types that work on your tastebuds and quench your thirst. When it comes to a proper British tea, accept no compromise.
Origin: Sri Lanka, India, China

EARL GREY
Perhaps even more so than with English Breakfast tea, getting the right balance is essential to the perfect Earl Grey blend. Our superior version pairs the unique characteristics of fine Chinese and Indian black teas with the distinctive citrusy fragrance of bergamot oil. This produces a light and refreshing but full-bodied tea.
Origin: India

DARJEELING LEAF FIRST FLUSH
At 1200 meters, the tea plantations of Darjeeling are cool and damp, the perfect environment for growing tea. Made with only the first flush of leaf buds, this subtle but characterful organic tea is rightfully known as the ‘Champagne of teas’.
Origin: Darjeeling, India

LAPSANG SOUCHONG
Large Souchong leaves are roasted and then smoked over rich, resinous pine wood to create this distinctively bright and complex smoky tea.
Origin: China
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<th><strong>GREEN TEA</strong></th>
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| **GARDENIA** | **CHAMOMILE FLOWERS**
An intriguing blend of Japanese green tea and green and white China teas, flavoured with dried berries and apricots pieces and scented with cornflower and jasmine blossoms. Origin: Japan and China

| **JASMINE CHUNG HAO** | **ORGANIC PEPPERMINT LEAF**
Once reserved solely for the Emperor’s Imperial Court, this refined and aromatic tea is produced from delicate silvery buds and the finest flowers. Origin: Fujian, China

| **ORGANIC FOG** | **WILD BERRIES**
In the mountains of China's Jiangxi Province the ever-present mists envelop the tea plantations and create the perfect conditions for delicate sweet teas like this to develop. Origin: Jiangxi Province, China

Freshly picked whole chamomile flowers, quickly dried to retain all their delicate, grassy flavour. A soothing, calming brew. Origin: Croatia

Pure, natural peppermint leaf, unsweetened and bursting with flavour. Perfect as a palate-cleansing after-dinner ‘tisane’ or equally good over ice. Origin: USA

A punchy tea blending blackcurrant, blueberry, elderberry, strawberry and raspberry pieces with exotic papaya and hibiscus blossom. Origin: Mixed
EVENTS AT THE WALLACE

From intimate dinners for 20 to grand receptions for 400, clients have the opportunity of entertaining their guests in opulent rooms furnished with priceless French 18th century works of art or the elegant atrium in the old courtyard which is ideal for drinks receptions, in the kitchen and the restaurant.

events@heritageportfolio.co.uk