

# THE WALLACE AFTERNOON TEA

£24.95 | £33.25 with a glass of fizz

£36.00 with a glass of Jean Paul Deville rosé Champagne

A selection of handmade finger sandwiches including:

Coronation chicken

Smoked salmon and dill cream cheese

Free range egg mayo and mustard cress

West Country mature Cheddar and lettuce

*Vegetarian sandwiches available*

Freshly baked fruit or plain scones served with

Cornish clotted cream

and strawberry preserve

Selection of mini cakes and pastries

Your choice of coffee or fine loose leaf tea –  
see our tea selections overleaf.



## AFTERNOON TEA TIPPLES

### PIMM'S

Fresh mint leaves,  
cucumber, orange and  
strawberries £9.00

### FRENCH 75

Gin, lemon and  
Champagne £9.00

### KIR ROYAL

Crème de Cassis  
topped with sparkling  
wine £9.00

Rose lemonade £4.50

NON-ALCOHOLIC

Cucumber, apple  
and mint £4.50

NON-ALCOHOLIC

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 this restaurant.

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## BLACK TEA

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### 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



### ASSAM SECOND FLUSH

While the first flush Assam pickings produce the most delicate teas, the second flush leaves and buds give richer, maltier flavours and fruity notes.

Origin: Assam Region, 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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## GREEN TEA

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### GARDENIA

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

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

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

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## INFUSIONS

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### CHAMOMILE FLOWERS

Freshly picked whole chamomile flowers, quickly dried to retain all their delicate, grassy flavour.

A soothing, calming brew.

Origin: Croatia

### ORGANIC PEPPERMINT LEAF

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

Origin: USA

### WILD BERRIES

A punchy tea blending blackcurrant, blueberry, elderberry, strawberry and raspberry pieces with exotic papaya and hibiscus blossom.

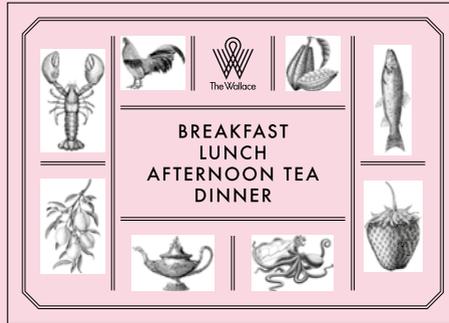
Origin: Mixed

### ORGANIC ORANGE ROOIBOS

Finest quality organic rooibos mixed with pieces of dried natural orange zest. Light and fragrant with a zesty, fruity edge.

Origin: South Africa





## GIFT VOUCHERS

Our restaurant vouchers are available to purchase, speak to your waiter for more information

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## 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, dinners, awards ceremonies and weddings.

