

# TWININGS

*Discover the Art of Tea.*

# TWININGS

*Discover the Art of Tea.*



*Tea Rituals*

*Tea Rituals*



**Hilton**  
London Metropole

Travel should take you places™



**Hilton**  
London Metropole

Travel should take you places™



In 1706 Thomas Twining set up as a tea merchant at 216 Strand, London. The firm has traded continuously ever since from the same address, an amazing and unique record. Now, as then, Twinings teas give the world unequalled pleasure and satisfaction.

As expert blenders for over 300 years, Twinings has sought out some of the most exclusive and rare teas and infusions to delight your senses. Let us take you on a virtual journey through the world of tea, bringing you tea tastes and rituals from far-flung locales, served in a way to highlight the beauty and culture of each particular tea ceremony.

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

**Henry James**



“The pleasures of afternoon tea run like a trickle of honey through English literature from Rupert Brooke’s wistful lines on the Old Vicarage at Grantchester to Miss Marple, calmly dissecting a case over tea cakes at a seaside hotel.”

**Stan Hey**



“Although my neighbours are all barbarians,  
And you, you are a thousand miles away,  
There are always two cups on my table.”

**Tang Dynasty**



“Better to be deprived of food for three days, than tea for one.”

“The spirit of the tea beverage is one of peace, comfort and refinement.”

**Arthur Gray**



“There is a great deal of poetry and fine sentiment in a chest of tea.”

**Ralph Waldo Emerson, Letters and Social Aims**



“Drinking a daily cup of tea will surely starve the apothecary.”

**Chinese Proverb**



## Oriental

---



### *LONG JING GREEN*

Long Jing or 'Dragonwell' green tea was developed during the Ming & Qing dynasties and is recognised as the finest variety of green tea from China. It is produced around the famous West Lake, near the city of Hangzhou, in the Dragonwell Springs area. Commonly produced by hand, the leaf has a long, flat appearance creating a rounded full-bodied green tea which tastes sweet initially, with a slightly savoury aftertaste of 'popped corn'. Enjoy with or without sugar.

### *GUNPOWDER GREEN TEA & MINT*


Gunpowder and Mint is a blend of green tea and mint leaves. It has a punchy, sweet flavour and a gentle earthy colour. The 'gunpowder' part of the name comes from the shape of the green teas once they have been rolled into little pellets. Rolling tea like this helps to lock in the delicious flavours, and combined with steamed fresh peppermint leaves from Egypt, this creates a reviving drink. Add a teaspoon of sugar to release the flavours and bring out the sweetness. Best drunk without milk.

### *JASMINE PEARLS*

Each jasmine pearl is hand-fashioned by twisting exceptionally long, downy leaf bud sets together and rolling them into silvery balls. These are then scented six times with fresh, aromatic jasmine flowers. When brewed, the pearls unravel to reveal an elegant scent and a sweet, fresh silvery liquor with the delicate taste of jasmine blossoms. Best enjoyed without milk or sugar.

## The Ritual of Tea

---



*Choose from these three very different but equally special tea rituals.*

### BRITISH AFTERNOON

A quintessentially British tradition, this classic tea ceremony dates back to the 1830's when Anna Maria, the Seventh Duchess of Bedford, first introduced it to her exclusive circle of friends.

### TISANE

Originating from the Greek for barley water, the Tisane ritual offers not teas, but a fabulous array of herbal and fruit infusions – perfect for those seeking a light and refreshingly different experience.

### ORIENTAL

A delightful fusion of Chinese and Japanese traditional tea ceremonies, with all the poise and elegance of the Orient, this delicate, precise ritual takes you back to the true origins of tea.



## Oriental

---

The origin of tea dates back to 2737 BC and Chinese Emperor Shen Nung's discovery when the leaves of a nearby tea tree fell into some water his entourage were boiling. From its Chinese routes Japan started to learn about and drink tea in the 7th/8th century AD, developing its own distinctive tea ceremony Cha-no-yu, based on the Buddhist search for spiritual refreshment and harmony with the universe.

The traditions of the Far East have always been very different to that of the western world, as have their tea rituals. This Oriental tea ritual is a combination of both Chinese and Japanese ceremonies, taking you back to the Eastern origins of tea by combining notes from both tea cultures to create a delicate and elegant Oriental ritual around the following fine teas.



## British Afternoon

---



Anna Maria, the Seventh Duchess of Bedford, is credited with the invention of afternoon tea in 1840. She is said to have experienced what she called a 'sinking feeling' in the middle of the afternoon due to the long gap between light luncheon and her evening meal. To relieve her hunger pangs she asked her footman to bring her a pot of tea and a little light refreshment. She enjoyed this ritual so much she began to invite her friends over for tea and gossip about the latest scandal. The ritual caught on and afternoon tea became all the rage among the upper crust. Soon all of fashionable London was indulging in afternoon tea, as you can too with this classic British institution.

Follow in the Duchess of Bedford's footsteps and indulge your sense of fantasy with our Afternoon Tea Ritual. Simply choose from the following range of fine teas and enjoy this uniquely British experience.



## British Afternoon

---

### *TRADITIONAL ENGLISH*

This traditional tasting tea is a blend of the finest Assam teas from the rich flood plains of the Brahmaputra River in India, known to deliver exceptional tasting tea. A classic, robust and traditional tasting tea, which gives a strong, smooth, rich liquor. Can be enjoyed with or without milk. If preferred a sprinkle of sugar can be added to enhance the flavour.

### *TRADITIONAL ENGLISH DECAFFEINATED*

The same classic blend as Traditional English, but naturally decaffeinated for a rich tasting tea, without the caffeine. Perfect for those looking to cut down on caffeine without compromising on taste.

### *SIGNATURE EARL GREY*

A rich dark Keemun tea from the Anhui province of China, blended with the oil of the citrus fruit Bergamot, and combined with delicate lavender flowers to produce an aromatic floral blend. The liquor delivers a deep copper colour, whilst the lavender emits a soothing relaxing aroma. This tea can be enjoyed with a dash of milk, or with a slice of lemon to bring out the Bergamot flavour.

## Tisane

---

### *ROOIBOS, ORANGE & CINNAMON*

The rich aromatic taste of Rooibos, combined with sweet oranges and hints of warming spice, is perfect to sooth and relax. Imagine sitting on a wooden veranda, watching a golden sunset with breathtaking views across the Western Cape, as you unwind with this little taste of Africa.

### *BLACKCURRANT & LAVENDER*

The rich combination of sweet blackcurrant and lavender provides a delicious autumn taste, transporting you to picturesque views of fiery golden leaves, vibrant holly berry hedgerows and fields of golden crops ready for harvest. Take comfort in the fresh and fruity flavours, which provide a touch of warmth as the evenings get colder and the nights draw in.

## Tisane

---

### *PEPPERMINT*

Whole peppermint leaves have been roughly cut to produce a refreshing and cleansing drink. Full of minty fresh flavour, this infusion delivers a cooling caffeine-free brew. Reputed to aid digestion, it is ideal as an after-dinner drink. As refreshing as a bare-foot walk through the morning dew at sunrise, this vibrant and clean infusion is sure to blow the cobwebs away.

### *PEPPERMINT & LEMONGRASS*

The sweet taste of peppermint combined with the smooth citric character of lemongrass perfectly complements this uplifting blend. Feel refreshed and revitalised at the thought of warm spring mornings, fields filled with wild flowers and long country walks lined with cherry blossom trees.

## British Afternoon

---

### *2ND FLUSH ASSAM*

Assam is a strong black tea with a rich copper colour. 2nd Flush Assam, the harvest picked in June only, is known for being particularly smooth, and bursting with rich, malty character. This is a full-bodied tea and makes a great alternative to coffee, due to its strength of flavour. This tea can be enjoyed with or without milk.

### *2ND FLUSH DARJEELING*

This fine tea gives an exquisite liquor, delicate and full of flavour. The concentration of flavour from this '2nd flush' is unique to the spring teas, giving a delightful honey aroma and a light, fragrant taste of ripe green muscatel grapes. Preferably drunk without milk – or at most just a dash.



## Tisane

---



The word "tisane" originates from the Greek word "ptisane", a drink made from pearl barley, but is by definition any herbal infusion other than one from the leaves of the tea bush. Tisanes can be made with fresh or dried flowers, leaves, seeds or roots, generally by pouring boiling water over the plant parts and letting them steep for a few minutes. The tisane is then strained, sweetened if so desired, and served.

Herbal "tea" is best known for its medicinal effects. Though very little scientific evidence exists of its actual efficacy, herbal tea is still highly regarded as a preventative treatment for certain ailments. Choose from a range of light and refreshing infusions, which will brew to give a delicate and fragrant taste and aroma.

