

# TEA

In the world of traditional tea, there are 4 distinct types – black, green, oolong and white. They all start out from the same tea bush (camellia sinensis or camellia assamica) but then undergo a different method of processing.

Whichever type you choose, all teas are high in antioxidants, making them a perfect part of a healthy lifestyle.

Infusions, on the other hand, don't contain tea. They are made from natural herbs, flowers and fruits. The main difference between traditional tea and infusions is that the infusions do not contain caffeine.

## BLACK TEA:

**Afternoon Blend** - China Keemun blended with Darjeeling - ideally suited to the afternoon. Drink black, white or with a slice of lemon.

**Assam P.F** - richly coloured, possessing a distinct briskness and strength.  
**Assam G.B.O.P** - slightly malty character with good colour and strength  
**Assam F.T.G.F.O.P** - from Phulbari, one of the top Assam tea estates where conditions are ideal for the production of fine teas.  
Brisk and robust with a full bodied malty character.

**Darjeeling F.T.G.F.O.P** - if you prefer flavour and strength then this second flush Darjeeling is the preferred choice, even though it still remains a light tea. It has body and character with the typical muscatel flavour.

**Decaffeintated Tea** - a fine Ceylon tea. The caffeine has been removed without the use of chemicals, giving a delicate and bright cup with a slight citrus flavour.

**Ceylon.** Sri Lanka has six main growing regions (Nuwara Eliya, Uva, Dimbula, Kandy, Ratnapura and Galle) and each produces tea with individual character but the teas typically give a brisk, bright liquor that has a powerful aroma and flavour. We offer the following Ceylon teas:

**Ceylon B.O.P** - This fine tea from the Dimbula Estate is both light and delicate  
**Ceylon O.P** - a large leaf twisted Orange Pekoe with much character! Grown on the Eastern slopes of Sri Lanka between 4,000-6,000 feet. Perfectly complimented by lemon.

**Earl Grey Large Leaf** - in keeping with tradition, this China based tea is flavoured with natural Bergamot from Italy. It is light and slightly perfumed with a hint of citrus. Smooth and very refreshing.

**Earl Grey Blue Lady** - subtle and floral, a softer version of the traditional blend.

**English Breakfast BOP** - Assam G.B.O.P and Sri Lankan Pekoes combine to make a characterful tea, ideal for mornings.

**English Breakfast P.F** - a small leafed tea, bright and brisk to wake you up in the morning!

**Keemun** - a black tea that is light, mild and delicate in taste with a toasty finish - Jane's favourite tea!

**Kenya P.F** - a small leaf tea with a great deal of colour , brightness and briskness.

**Lapsang Souchong**– grown in the Wuyi mountains of China. A smokey tea, fired over cedar wood. Drink 'thin' and enjoy this wonderful fragrance.

**Nilgiri F.O.P** - from one of the finest tea estates in the Nilgiri district of India. Grown at 8,500 feet this black leaf offers a great alternative to the strong Assams.

**Rose Congou** - This black leaf tea from China is flavoured with rose petals. Sweet in character, it can be drunk with a dash of milk to improve it's flavour.

**Russian Caravan** - Our Russian Caravan Blend uses traditional Chinese tea; Lapsang Souchong, Oolong and Keemun come together to create a wonderful flavour with only the slightest hint of smoke.

**Spiced Christmas Tea** - Pickwick's secret blend of fine black teas naturally flavoured with citrus and spices. (seasonal)

**Yunnan F.O.P** - Grown in Southwestern China, Yunnan is often described as the Assam of China teas. The liquor is stronger than the majority of China teas and it has a slightly earthy character. Sweet with a rich, malty taste. James's favourite tea!

**GREEN TEA:** Ideal brewing temperature and time varies between green teas. As a guide, an average temperature of 80 degress C and a brewing time of 2-3 minutes is recommended.

**China Sencha** - this green tea is light in cup whilst still possessing distinct, citrus-like notes. It is best to be restrained in the amount of leaf used per cup.

**Green Gunpowder** (China) - the name derives from the fact that it resembles gunpowder of yesteryear. Grown in the Zhejiang province south of Shanghai, it is very popular in China. The liquor must not be made too strong as it offers a tangy flavour.

**Jasmine Blossom** - the semi-fermented tea is mixed with Jasmine blossoms, which give a fragrant and flowery taste. A tea often offered when having a Chinese meal.

**Young Hyson** - grown in southwest China, the production of this tea requires great expertise, as it is hand rolled. It offers a golden cup with a soft and substantial taste.

**Green Tea with Mango** - The mellow Sencha base is enhanced with mango and bright yellow sunflower blossoms. Fine, fruity and flavoursome! Use water off the boil, best enjoyed without milk.

**CHAI TEA:** A blend of black tea with cinnamon pieces, aniseed, ginger, black pepper, cloves, chicory and cardamon.

Brew for 2-3 minutes and take without milk

Or

Simmer with 1/2 milk,1/2 water over hob for 10 minutes. Add sugar and strain.

## OOLONG TEA:

**Formosa Finest Oolong** - this is a semi-fermented tea from Taiwan which produces a light liquor with a slightly peachy and spicy character.

## HERBAL AND FRUIT INFUSIONS

**Pure Chamomile** - Fresh & flowery. Said to be soothing and calming. 3-5 minutes brew time. No milk Add honey if desired.

**Egyptian Mint** - this tea has a refreshing spearmint aroma. Drink after a meal or blend with green tea and sugar to make a classic Moroccan style tea.

**Peppermint Herb** - naturally caffeine free

**Bouquet Royale** - A true queen among the fruit blend teas, noble simple and elegant! On warm summer days we recommend you prepare a strong, intense brew, let cool and enjoy with sparkling wine or mineral water. Ingredients include papaya cubes, hibiscus blossoms, currants, blackcurrants, blueberries, elderberries, freeze dried strawberry and raspberry pieces.

**Roobos** - this caffeine free drink from South Africa is a refreshing alternative to black tea. The needle-like leaves turn red when fermented - hence the common name of 'Red Bush' tea. A full bodied and slightly malty brew Brew for 3 - 5 minutes. Drink black or white.

**NEW**

**Vanilla Rooibos** - a new addition to our Herbal Tea range. Delicately flavoured with vanilla

**Brazilian Mate** - a tea like beverage made from the leaves of the Ilex paraguarensis; it is drunk to cleanse and detox the body.

## FLAVOURED BLACK TEAS

**The following are teas which are flavoured with flowers, fruits, spices and herbs** (not caffeine free)

**Almond** - with pieces

**Cinnamon** - with pieces of cinnamon bark

**Wild Cherry** -

**Orange** - with pieces of peel

**Spice** - with pieces

**Apple** - flavoured only

**Ginger** - with pieces

**Mango** - with flowers

**Pickwicks Special Christmas Blend** - a secret blend of tea, spices and oils. The recipe has been passed on over the years. It is blended for your pleasure only in November & December!

## LEAF GRADES EXPLAINED

The main grading terms used for black teas are as follows:

### Whole Leaf Grades

The word 'pekoe' comes from the Chinese word *pek-ho* or *baihao*

meaning the white downy hairs on the underside of the leaves of certain varieties of tea bush.

'Orange' is used as a term that denotes quality because of Holland's House of Orange, the royal family of the first European country to import tea and thus a name connected with expensive, high quality tea.

Special Finest Tippy Golden Flowery Orange Pekoe (SFTGFOP) - the very best whole leaf quality

Finest Tippy Golden Flowery Orange Pekoe (FTGFOP) - exceptionally high quality leaf

Tippy Golden Flowery Orange Pekoe (TGfOP) - Flowery Orange Pekoe with a good proportion of tips

Golden Flowery Orange Pekoe (GFOP) - Flowery Orange Pekoe with tips

Orange Pekoe (OP) - long pointed leaves that have been harvested when the end buds are opening into leaves

Pekoe (P) - shorter, coarser leaves than Orange Pekoe

Flowery Pekoe (FP) - leaves that have been rolled lengthwise; shorter, coarser pieces than Orange Pekoe

Pekoe Souchong (PS ) - shorter, coarser leaves than Pekoe

### Broken Leaf Grades

The following Broken leaf grades refer to the broken pieces of leaf from the above grades:

Tippy Golden Broken Orange Pekoe (TGBOP) Tippy Flowery Broken Orange Pekoe (TFBOP)

Tippy Golden Flowery Broken Orange Pekoe (TGFBOp) Golden Broken Orange Pekoe (GBOP)

Flowery Broken Orange Pekoe (FBOP) Broken Pekoe Souchong (BPS)

BP (Broken Pekoe)

### Fannings

Fannings are the finest siftings after the larger whole leaf and broken grades have been removed

Pekoe Fannings (PF)