

TRADITIONAL AFTERNOON TEA

55 PER PERSON

INDULGE IN LUXURY

Add a Glass of Prosecco

65 per person

Add a Glass of Champagne

75 per person

SAVOURY SELECTION

Foie Gras & Caramelised Fig Tarte

1,3a,6b

Cured Beef Fillet Brioche Roll

1,3a,10

Prawn Cocktail Sesame Basket

1,3a,6b,7,10,11,12

Smoked Salmon Tartare & Caviar Cone

1,3a,4,6b,11

CLASSIC SANDWICHES

Cucumber, Cream Cheese & Cress

1,2,3a

Egg Salad with Scallions

1,2,3a,9,10

FRESHLY BAKED FRUIT & PLAIN SCONES

Limoncello Curd, Raspberry Jam & Clotted Cream

1,3a,9,10

HOMEMADE MINI DESSERTS

Banana Bread

1,3a,6a,b,d,f

Fondant

1,3a,10,11

Carrot Cake

1,3a,6b,c,10

Double Chocolate Cake

1,3a,10,11

Fruit Tart

1,3a,6b,10

Macaroon

1,3a,6a,b,c,d,e,f,i,8,10,14

CHILDREN'S AFTERNOON TEA

25 PER PERSON

SELECTION OF FINGER SANDWICHES

Nutella

1,10

Ham & Cheese

1,3a

FRESHLY BAKED FRUIT & PLAIN SCONES

Served with Butter, Raspberry Jam & Whipped Cream

1,3a,10

HOMEMADE MINI DESSERTS

Banana Bread

1,3a,6a,b,d,f

Fondant

1,3a,10,11

Citrus Cheesecake

1,3a,10

Caramel Sticky Toffee

1,3a,10

Chocolate Mousse

1,5,6,10,11

Mini Dessert of the Day

HERBAL TEA

Peppermint

Wild Berry

Green

Earl Grey

Lemongrass & Ginger

Chamomile

COFFEE SELECTION

Oat, Soya, Almond & Coconut Milk Available

Americano

Latte

Cappuccino



(GF) - Gluten Free, (GFA*) - Gluten Free Adaptable / (V) Vegan, (VE*) Vegetarian Option Available
Allergens: 1. Milk, 2. Celery, 3. Gluten: a. Wheat, b. Rye, c. Barley, d. Oat 4. Fish, 5. Mustard, 6. Nut: a. Walnut, b. Almond, c. Pistachio, d. Pecan, e. Macadamia, f. Hazelnut, g. Brazil Nut, h. Pine Nut, i. Cashew 7. Crustaceans, 8. Molluscs, 9. Sulphites, 10. Egg, 11. Soy, 12. Sesame Seed, 13. Lupin, 14. Peanut
Please make your server aware of any allergies before ordering. We use several allergens in our kitchen. Whilst we take great care, and despite our best efforts, there is always a risk of cross allergen contamination.

