

# MULBERRY TEA SELECTION

## JING TEA SELECTION

### WHOLE CHAMOMILE FLOWERS ◊ CROATIA

Clean, rounded, full and grassy with gentle seaweed complexities

### EARL GREY ◊ SRI LANKA

Refreshing and bright, with citrus freshness lifting the rich Ceylon tea base. A perfectly focused classic

### WHITE PEONY ◊ FUJIAN, CHINA

Delightfully refreshing, rounded and full-flavoured, with sweet fragrant notes of melon

### WHOLE PEPPERMINT LEAF ◊ GERMANY

Insistent, deep mint flavours, subsiding cleanly towards an intense finish

### BLACKCURRANT AND HIBISCUS ◊ POLAND & SUDAN

A sweet spectrum of berry fruits, brightly supported by a tart finish

## HOOGLY TEA SELECTION

### ENGLISH BREAKFAST

A classic combination of rich, malty Indian Assam with Sri Lankan and Kenyan black teas for bright character and wonderful depth of flavour

### CLASSIC GREEN

Pure green tea leaves from the Yunnan province of China. Beautifully clear in liquor, with a subtle sweet flavour and remarkable depth, this elegant tea will help bring clarity to any situation

### APPLE STRUDEL

Warm up with this classic combination of juicy apples and sweet spices, blended with roasted green tea for a well-baked twist

### SPICED ORANGE

Wonderfully zesty, with a generous dose of mulled spices, this fruity infusion is guaranteed to warm the cockles of any heart

### CHOCOLATE BROWNIE

Wonderfully rich and unapologetically decadent, this indulgent blend is a tribute to all the good things in life

### DANISH PASTRY

Enjoy a Danish national treat! With a wonderfully warming chocolate and cinnamon aroma and a subtly delicious pastry taste, this healthy indulgence will seduce tea lovers over and over

THE  
MULBERRY  
BAR

FESTIVE AFTERNOON TEA



Sparkling Festive Cocktail on Arrival

## AMUSE BOUCHE

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'Essence of Christmas spirit'

Bucks Fizz espuma

## SUBLIME SAVOURIES

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Parma ham and Gruyère cheese croissant (G,D,E,S,SD)

Smoked mackerel, beetroot and horseradish (D,G,F,SD,E)

Warm onion and watercress tart (V,E,G,D)

Barbecue pulled pork croquette with sour cream (G,E,D,SD)

## SUMPTUOUS SANDWICHES

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Truffle hen's egg, brioche roll, pea shoots (V,E,G,D)

Salted beef, crusty bread, pickled onion (G,E,SD)

Turkey and sage, creamed brie, cranberry, watercress (D,G)

Hot smoked salmon, lemon cream, cucumber (F,G,D)

## PASTRY PERFECTION

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Strawberry cheesecake macaron (V,D,G,E,N)

Coconut panna cotta, charred pineapple and coriander (V,D,G,N)

Passion fruit tart, meringue and chocolate (V,D,G,E,S)

70% cocoa mulled spice truffle sphere (V,D,E,S,SD)

## FRESHLY BAKED TREATS

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Traditional raisin and mixed peel scone, served warm with strawberry conserve and clotted cream (V,D,G,E,SD)

Warm Penderyn whisky shortbread crusted mince pies (V,D,G,E,SD)

Served with your choice from our speciality Jing tea selection or freshly brewed coffee

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.

