

THE OLIVE TREE & GARDEN ROOM

VALENTINE'S CHAMPAGNE
AFTERNOON TEA

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14TH FEBRUARY 2026

£50 PER PERSON

SAVOURY SELECTION

Complimentary glass of Laurent-Perrier
Rosé Champagne

Perl Wen and Brecon Honey
Mini Quiche
(V,W,D,E,SD)

Confit Duck Croquette with Welsh
Tomato Chutney Gel
(W,E,SD)

Smoked Salmon, Dill and Crème
Fraîche Blini with Caviar
(F,W,D,E)

Croque Monsieur with Ham Hock
and Welsh Cheddar Mornay Sauce,
Quail Egg
(W,D,E,SD)

FINGER SANDWICHES

Cucumber and Lemon Cream
Cheese (V,W,B,S,D)

Local Egg and Cress
(V,W,B,S,E)

HAND-MADE PASTRIES

Tiramisu
(V,W,E,D,S)

Strawberry and Custard Tart
(V,E,W,D,S)

Dark Cherry Choux Bun
(V,W,S,D,E)

Chocolate and Gianduja Duo
(V,W,D,S,E)

FRESHLY BAKED SCONES

Vanilla and Fruit Scones
(V,W,D,E,S)
With strawberry jam (V)
and clotted cream (V,D)

Your choice from our speciality 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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle:  Plant-based, (V) Vegetarian