



*Festive
Afternoon
Tea*



Festive Afternoon Tea

SEASONAL SAVOURIES

Pastrami and horseradish choux bun (G,D,E,Mu)
Smoked salmon mousse, mini rye bread loaf (F,G,D)

FINGER SANDWICHES

Soft cream cheese and cucumber on white bread (V,G,S,D)
Welsh cheddar and spring onion on brown bread (V,G,D,S)
Ham, baby rocket leaves and mustard crème fraiche on white bread (G,S,D,SD,Mu)
Turkey, bacon and mayonnaise on brown bread (G,S)

FESTIVE CAKES & PASTRIES

Christmas Spiced Cheesecake (V,N,G,E,D,S)
Vanilla sponge base with a smooth spiced cheesecake filling, dipped in an almond coating

Chocolate and Orange (V,G,E,D,S)
Chocolate and orange flavoured ganache, soft orange centre on biscuit base,
topped with orange cream and chocolate

Chestnut (V,N,G,E,D,S)
Chestnut mousse on a crispy base, finished with chestnut flavoured cream

Dark Cherry (V,G,E,D,S)
Chocolate sponge, dark cherry and chocolate mousse with soft centre, mulled wine cherry gel

FRESHLY BAKED SCONES

Vanilla and fruit scones (V,G,D,S)
With strawberry jam (V) and clotted cream (V,D)

Served with 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. (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.