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Mother's Day
Afternoon Tea

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Sunday 15th March 2026

£45 per person

SAVOURY SELECTION

Smoked Salmon, Dill and Crème Fraiche
Crepe Roll with Keta Caviar
(F,W,D,E)

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

Welsh Pork Croquette with Apple Chutney
(W,E,SD)

CLASSIC FINGER SANDWICHES

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

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

Coronation Chicken
(W,MU,S)

HAND-MADE CAKES & PASTRIES

Rhubarb and Red Craquelin Choux Bun
(V,D,E,W,S)

Battenberg Cake
(V,S,D,E,W,A)

Chocolate and Hazelnut Gianduja
(V,W,D,S,H)

Lemon Sphere
(V,W,SD,S,D)

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