



FESTIVE AFTERNOON TEA

£60* PER PERSON

£70** PER PERSON WITH A GLASS OF LAURENT-PERRIER LA CUVÉE BRUT CHAMPAGNE

£80*** PER PERSON WITH A GLASS OF LAURENT-PERRIER ROSÉ CHAMPAGNE

AVAILABLE FROM FRIDAY 15 NOVEMBER MONDAY - FRIDAY 2 - 6PM,
SATURDAY AND SUNDAY 12 - 6PM AND ON WEDNESDAY 25 DECEMBER FROM 12 - 6PM
ON 25 DECEMBER THE FOLLOWING PRICES WILL APPLY: *£90 **£100 ***£110
AFTERNOON TEA IS NOT AVAILABLE ON TUESDAY 31 DECEMBER 2019



FINGER SANDWICHES

CUCUMBER, RADISH AND CREAM CHEESE ON WHITE BREAD (V)
TRUFFLE EGG MAYONNAISE ON MALTED GRANARY BREAD (V)
SEVERN AND WYE SMOKED AND POACHED SALMON ON BROWN BREAD
ROAST TURKEY AND CRANBERRY ON WHITE BREAD
SALT BEEF, HORSERADISH CREAM AND WATERCRESS ON MEDITERRANEAN BREAD

SCONES

PLAIN AND SULTANA SCONES
SERVED WITH SPICED, DAMSON AND WHISKY JAM
AND CORNISH CLOTTED CREAM

AFTERNOON TEA TROLLEY INSPIRED BY THE SEASON

CHESTNUT, VANILLA AND RUM TARTLET
CHOCOLATE CITRUS AND MASCARPONE MOUSSE
SPICED PINEAPPLE AND VANILLA ÉCLAIR
MAPLE SYRUP SPONGE, PEAR AND CRANBERRY COMPOTE, LEMON CHANTILLY
CHRISTMAS CAKE
ORANGE & COFFEE TRUFFLES
CHOCOLATE-FLEUR DE SEL, COCONUT AND APPLE & PINE MARSHMALLOWS

ALL MENUS IN THIS BROCHURE ARE SAMPLE MENUS AND ARE SUBJECT TO CHANGE

Food allergies and intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.