



*Festive
Afternoon
Tea*



Festive Afternoon Tea

SEASONAL SAVOURIES

Pastrami and horseradish choux bun (G,D,E,Mu)

Smoked salmon mousse blini (F,G,D,E)

FINGER SANDWICHES

Cream cheese, dill 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 fraîche on white bread (G,S,D,SD,Mu)

Turkey, bacon and mayonnaise on brown bread (G,S,SD)

FESTIVE CAKES & PASTRIES

White Chocolate and Orange Snowball Tart (V,G,D,E,S)

Filled with toasted coconut ganache, topped with a coconut mousse snowball

Festive Rum and Raisin Cake (V,G,D,E,S,SD)

Raisin sponge soaked in rum, decorated with a dulce de leche truffle shell, honeycomb pieces and white chocolate

Santa Macaron (V,G,D,E,N,S)

Chocolate ganache and salted caramel inside a red macaron

Christmas Wreath (V,G,D,E,S)

Pistachio and wild berry mousse with sable biscuit, white chocolate and sprinkles

FRESHLY BAKED SCONES

Vanilla and fruit scones (V,G,D,S,E)

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.