



THE OLIVE TREE & GARDEN ROOM

AFTERNOON TEA

AFTERNOON TEA MENU

SAVOURY SELECTION

**Goat's Cheese and Caramelised
Onion Marmalade Tart**
(V,W,D,E)

**Mini Croissant Filled with
Roasted Red Pepper Mayonnaise
and Serrano Ham** *(W,D,E)*

FINGER SANDWICHES

**Roasted Chicken with Basil
Pesto and Baby Rocket Leaves**
(W,S,Mu,B)

**Wye Valley Smoked Salmon and
Dill Mousse** *(F,W,S,D,B)*

**Cucumber and Lemon Creme
Fraiche** *(V,W,S,D,B)*

Welsh Cheddar and Spring Onion
(V,W,S,D,B)

Hazelnut Praline Delice

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

Strawberry and Custard Tart

(V,E,W,D,S)

Cherry and Almond Cake

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

Lemon Sphere

(V,W,S,SD,D)

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

HAND-MADE
CAKES & PASTRIES

FRESHLY
BAKED SCONES

SPECIALITY TEA SELECTION

CELTIC NO.1 HQ

Black tea

Specially blended for the Celtic Manor resort, a rich and smooth tea full of body and flavour

STRAWBERRIES & CREAM

Apple, hibiscus, strawberry, rosehip, cream flavouring, sweet blackberry leaves, rose petals, naturally caffeine free

A fruity and vibrant tea with deliciously indulgent strawberry notes followed by an unmistakably rich and wonderfully creamy flavour

EARL GREY

Black tea, bergamot oil

High-quality leaves perfectly complement the fragrant and aromatic bergamot oil making a truly flavourful cup of tea

DARJEELING

Black tea

Grown in West Bengal, this light-coloured infusion holds a floral aroma which is both delicate and delicious

PEPPERMINT

Peppermint leaves, naturally caffeine free

An invigorating and refreshing tea. Perfect on the palate with an exquisite mint aroma

**Ginger, lemongrass, lemon zest,
liquorice root, spearmint,
naturally caffeine free**

Zingy lemon and warming ginger, known for their calming and purifying qualities, with the fragrant notes of liquorice and spearmint

Contains liquorice – people with hypertension should avoid excessive consumption

**Hibiscus, apple, rosehip, spearmint,
cranberry, strawberry, raspberry,
naturally caffeine free**

Renowned for its refreshing and invigorating qualities, this taste sensation is an infusion that sings of summer berries

**Green rooibos, papaya, pineapple,
safflower petals, orange,
naturally caffeine free**

A beautiful blend infused with papaya flakes and safflower petals combined with hints of pineapple, this tea smells just as good as it tastes

**Green tea, mango, cornflower petals,
red rose petals, sunflower petals,
natural bergamot flavouring**

A vibrant tea infused perfectly with delicate bergamot scent and a sweet hint of mango

**Cinnamon, ginger, cardamom
seed, clove buds, black pepper,
naturally caffeine free**

A melting pot of organic spices, with cinnamon, ginger and black pepper this a beautiful and traditional spicy tea

LEMON AND
GINGER

MIXED FRUIT
BERRY

GREEN TEA
ROOIBOS
AND ORANGE

GREEN TEA,
MANGO
AND BERGAMOT

SPICED CHAI

YOUR CHOICE

AFTERNOON TEA

£32.00 pp (Mon – Fri)
£38.00 pp (Sat)

CHAMPAGNE AFTERNOON TEA

*Includes one glass of Laurent-
Perrier La Cuvée N.V. (SD) (125ml)*

£44.00 pp (Mon – Fri)
£50.00 pp (Sat)

PINK GIN AFTERNOON TEA

*Includes one Gordon's Pink Gin
& Lemonade, garnished with
strawberries and lemon twists*

£42.00 pp (Mon – Fri)
£48.00 pp (Sat)

AFTERNOON COCKTAILS

Brecon Gin, Sugar Syrup,
Lemon Juice, Crème de Mure

£15.95

Peach Puree, Peach Syrup,
Borgo Prosecco (*SD*)

£12.50

Rémy Martin VSOP, Bitters,
Laurent-Perrier Champagne (*SD*)

£16.95

Aperol, Borgo Prosecco,
Soda or Lemonade

£15.95

The Botanist Islay Dry Gin, Lemon,
Laurent-Perrier Champagne (*SD*)

£16.95

Served with plenty of fresh garnish

£15.95

BRECON
BRAMBLE

PEACH BELLINI

CHAMPAGNE
COCKTAIL

APEROL SPRITZ

FRENCH 75

PIMM'S & LEMONADE

MOCKTAILS (NO ALCOHOL)

Captain Morgan Spiced 0% Rum or Apple
Juice, Lime, Sugar, Mint, Soda

£6.95

Tanqueray 0% Gin, Lemon,
0% Sparkling Wine

£6.95

NOJITO

NO. 75

Welsh Product

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