

# FESTIVE AFTERNOON TEA

**Traditional Afternoon Tea £30\***

**Sparkling Afternoon Tea £35\***

*served with a glass of Prosecco*

**Champagne Afternoon Tea £40\***

*served with a glass of Perrier Jouet Champagne*

## SELECTION OF SANDWICHES

Roast Turkey & Celeriac Remoulade on Brown Bread

Hot Smoked Roast Salmon, Dill Crème Fraîche, Brioche Bun

Coastal Cheddar, Spiced Fruit Chutney on Brown Bread

Egg Mayonnaise, Roasted Plum Tomato, Cress on White Bread

Roast Beef, Smoked Applewood Cheese, Red Onion Marmalade on White Bread

## FRESHLY BAKED SCONES

Classic Apple and Cinnamon

Apricot & Raisin Scones

*Served with Plum Preserve & Cornish Clotted Cream*

## PÂTISSERIE SELECTION

Bitter Chocolate and Clementine Mousse

Carrot and Cranberry Cake

Choux Parcel with Cherry Mascarpone

Pear and Toffee Cheesecake

\*An additional £10 is charged when dining on a Saturday

Please note a 12.5% discretionary service charge will be added to your bill. Menu is subject to change.

Allergens: If you have a food or drink allergy or intolerance please advise our staff at time of booking. We take as much care as possible to avoid contamination. However, all food is prepared in our kitchen where nuts, gluten and other allergens are present. All prices include VAT at the present rate.



# FESTIVE VEGETARIAN AFTERNOON TEA

**Traditional Afternoon Tea £30\***

**Sparkling Afternoon Tea £35\***

*served with a glass of Prosecco*

**Champagne Afternoon Tea £40\***

*served with a glass of Perrier Jouet Champagne*

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## SELECTION OF SANDWICHES

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Celeriac Remoulade & Wild Mushrooms on White Bread  
Cream Cheese & Pickled Cucumber on a Brioche Roll  
Coastal Cheddar, Spiced Fruit Chutney on Brown Bread  
Egg Mayonnaise, Roasted Plum Tomato, Cress on White Bread  
Roasted Beetroot & Wasabi Avocado on Brown Bread

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## FRESHLY BAKED SCONES

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Classic Apple and Cinnamon  
Apricot & Raisin Scones  
*Served with Plum Preserve & Cornish Clotted Cream*

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## PATISSERIE SELECTION



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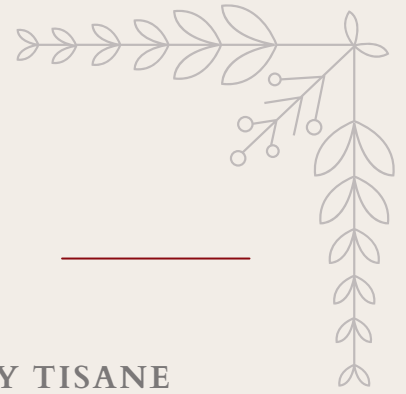
Bitter Chocolate and Clementine Mousse  
Carrot and Cranberry Cake  
Choux Parcel with Cherry Mascarpone  
Pear and Toffee Cheesecake

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## LOOSE LEAF TEA

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### AROMATIC BLACK

#### LAPSANG SOUCHONG

The colour of dark chocolate with a sweetly strong aroma. A full, rounded taste and a long, smoky finish.

### BLACK TROPICAL

A mahogany cup with a spicy taste and an exotic aroma of papaya and coconut.

### STRAWBERRY & MANGO

A bright red cup capturing the sweet and sour notes of mango & strawberry, with a lingering finish of sweet honey.

### WILD CHERRY

Deep mahogany colour, a fruity aroma, and a slightly tart finish. A full-bodied tea with an intense cherry taste.

### ROOIBOS

#### ROOIBOS TIRAMISU

A bright copper cup with a sugary cocoa aroma, tastes of nuts, chocolate, and coffee with a sweet and lasting finish.

### FRUITY TISANE

#### HIBISCUS RED BERRIES

Deep red in colour with a floral, fruity aroma. A balance of sweet and sour notes with a tangy finish.

### AROMATIC GREEN

#### JASMINE BLOSSOM

A light honey-yellow cup with the aroma of fragrant jasmine. Sweet with a lasting floral finish.

### ELDERFLOWER & LEMON

A green-yellow cup with a citrus aroma. Lemony finish and the sweet taste of elderberry.

### OOLONG

#### MILK OOLONG

A golden-brown cup with a floral, orchid-like aroma and sweet, lingering finish.



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