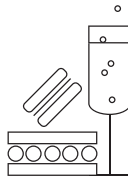


Winter Afternoon Tea



A glass of A.Robert Rose Champagne or sparkling elderflower and mint presse

FINGER SANDWICHES

Egg mayonnaise and mustard cress (v)

Cucumber and cream cheese (v)

Roast pepper and hummus (ve)

Honey glazed ham and seed mustard

Smoked salmon and dill

Chicken, basil mayo and rocket

Home baked sultana scone - Cornish clotted cream, homemade jam

HOMEMADE CAKES AND PASTRIES

Raspberry mousse with lemon jelly on vanilla shortbread

Pink sable and strawberry choux (v)

Chocolate orange marble cake and Tonka bean ganache (v)

Passion fruit meringue tart (v)

A choice of English breakfast, Earl Grey tea or herbal infusions
(with complimentary refills)

£28 per person

(v) Denotes suitable for vegetarians. (ve) Denotes suitable for vegans. A full gluten-free afternoon tea is available on request; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten'. However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist.

Please note a discretionary service charge of 10% will be added to your bill. 100% of all gratuities are passed directly to the team members, which are supplementary to their salaries.