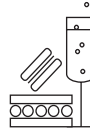




Festive Afternoon Tea



Indulge in our seasonal treats

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

FINGER SANDWICHES

Roast turkey and cranberry

Cucumber, cracked black pepper and cress (ve)

Wensleydale and red onion chutney (v)

Smoked salmon, chives, capers and cream cheese

Honey glazed ham, mustard and salad

Home baked scone - Cornish clotted cream, homemade jam

HOMEMADE CAKES AND PASTRIES

Cherry financier, white chocolate and gingerbread mousse

Traditional Stollen (v)

Vanilla and chocolate roulade (v)

Clementine brulee tart, orange chantilly cream (v)

A choice of English breakfast, Earl Grey tea or herbal infusions

£32 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.