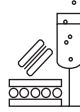




Festive Afternoon Tea



Indulge in our seasonal treats

A glass of A. Robert Rose Champagne or Thomson & Scott Naughty (0.0% abv) (17.5 kcal)

FINGER SANDWICHES

Roast turkey, chestnut, sage and apple stuffing (seasonal menu item)

Cucumber, cream cheese and mustard cress (v) (seasonal menu item)

Red Leicester cheese and balsamic red onion chutney (v) (seasonal menu item)

Smoked salmon and dill creme fraiche (seasonal menu item)

Ham, Dijon mustard mayo and rocket (seasonal menu item)

Piquillo pepper, salad and hummus (ve) (seasonal menu item)

Home baked cranberry scone - Cornish clotted cream, homemade jam (seasonal menu item)

SWEET TREATS

Chocolate choux, clementine ganache and Bailey's cream (seasonal menu item)

Pistachio and Amarena cherry macaron (seasonal menu item)

Chestnut tart, winterberry mousse and apple tartin centre (seasonal menu item)

Traditional Christmas cake (seasonal menu item)

A choice of English breakfast (0 kcal), Earl Grey tea (2 kcal) or herbal infusions (with complimentary refills)

£32 per person

Available Monday - Thursday from 28th November to 22nd December 2022 between 2.00pm and 5.00pm

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

(v) Denotes suitable for vegetarians; (ve) denotes suitable for vegans; For more information about the presence of allergens in our dishes, please ask a member of our team before ordering, even if you have dined with us before as our ingredients can change. We take great care when preparing your food, however, please be aware that our dishes are prepared in kitchens where all known allergens are present and therefore, we cannot guarantee that any food item is completely free from allergens.