



THE RUNNYMEDE ON THAMES

SPRING NON-GLUTEN CONTAINING CHAMPAGNE AFTERNOON TEA

£35 per person | 1.30pm - 3.30pm

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

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

FINGER SANDWICHES

Egg & chive mayonnaise (92 kcals) (V)

Cucumber, cream cheese & mustard cress (81 kcals) (V)

Artichoke, pesto & baby spinach (72 kcals) (VE)

Ham, aged cheddar & chutney (118 kcals)

Smoked and poached salmon, dill & lemon crème fraiche (103 kcals) 

Roast chicken, tarragon & mustard (120 kcals)

Non-gluten containing sultana scone (V)

Cornish clotted cream (V) & homemade preserve (492 kcals) (VE)


SWEET TREATS

Chocolate and orange tart, charred orange segment (407 kcals) (VE)

Blackcurrant crumble slice (326 kcals) (VE)

Banana and oat cake, fresh raspberries (363 kcals) (VE)

Praline chocolate brownie, mango cream & fresh mango compote (398 kcals) (VE)

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. (V) denotes suitable for vegetarians; (VE) denotes suitable for vegans;  denotes item may contain bones. 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. Adults need around 2000 kcal per day.