



THE RUNNYMEDE ON THAMES

SPRING 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 (88 kcals) (V)

Cucumber, cream cheese & mustard cress (67 kcals) (V)

Artichoke, pesto & baby spinach (69 kcals) (VE)

Ham, aged cheddar & chutney (115 kcals)

Smoked and poached salmon, dill & lemon crème fraiche (79 kcals) 

Roast chicken, tarragon & mustard (118 kcals)

Home baked sultana scone (V)

Cornish clotted cream (V) & homemade preserve (575 kcals) (VE)

SWEET TREATS


Raspberry and spinach tart with mascarpone Chantilly (414 kcals) (V)

Lemon verbena crèmeux, a ginger and citrus salsa (343 kcals)

Peaches & cream choux (386 kcals) (V)

Assam tea & pecan macaron with a caramel centre (323 kcals) (V)

Please inform a member of the team should you require our vegetarian options

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.