



THE PLATINUM JUBILEE AFTERNOON TEA

Selection of Traditional Sandwiches

Coronation chicken

(G, D, E, SD, S)

Smoked salmon, caper and dill cream cheese

(G, D, E, F, SD, S)

Egg mayonnaise, truffle and parmesan

(G, D, E, MU, SD, S)

Smoked tomato and cheddar quiche

(G, D, E, S, SD)

Homemade Pastries

Sponge

Victoria sponge opera cake

(G, D, E, S, N)

Jubilee Trifle

St Clements jelly, lemon drizzle cake, custard, chantilly cream,

lemon curd, Amaretto biscuit

(G, D, E, S, N)

Tart

Egg custard tart, rhubarb gel

(G, D, E, S)

Macaroon

Valrhona chocolate and cherry macaroon

(G, E, D, S, N)

Fruit and Chocolate Scones

Homemade buttermilk chocolate chip and raisin scones

served with Cornish clotted cream, strawberry preserve

(G, D, E, N, S, SD, P, SE)

The Platinum Jubilee Afternoon Tea

£37.00

Enjoy the following to celebrate any occasion:

Testulat, Carte d'Or, Blanc de Noirs, Epernay £14.50

Dinton Folly, Buckinghamshire, England £13.00

Dinton Folly, Rosé Brut, Buckinghamshire, England £13.50

Afternoon tea is freshly prepared to be enjoyed in our drawing rooms.

For your good health and well-being, we do not recommend food to be taken away and consumed later in your own home.

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also in complying with specific dietary requests, there remains a risk, all be it small, that traces from other dishes may be present in food served here, or on surfaces.

A discretionary 12.5% service charge will be added to your final account.