



AFTERNOON TEA

Selection of Traditional Sandwiches

Roast beef, horseradish and sun blush tomatoes, rocket

(D, G, E, SD, S)

Smoked salmon, caper and dill cream cheese

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

Heritage egg mayonnaise and parmesan

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

Smoked tomato and cheddar quiche

(G, D, E, S, SD)

Homemade Pastries

Sponge

Blackcurrant and yoghurt opera cake

(G, D, E, N, S)

Mousse

Valrhona milk chocolate and hazelnut cream, caramelised hazelnut, cocoa nib

(G, D, N, S, E)

Tart

Mango and passionfruit tart, lime meringue

(G, D, E)

Macaron

Valrhona chocolate and cherry macaroon

(G, E, D, S, N)

Fruit and Plain Scones

*Homemade buttermilk plain and raisin scones
served with Cornish clotted cream, strawberry preserve*

(G, D, E,)

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