



## AFTERNOON TEA

### Selection of Traditional Sandwiches

*Roast Oxfordshire beef, tomato and horseradish*

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

*Smoked salmon, caper and dill cream cheese*

(G, D, F, SD)

*Heritage egg mayonnaise, mustard cress*

(G, D, E, MU, SD)

*Smoked tomato and cheddar quiche*

(G, D, E, S, SD)

### Homemade Pastries

#### Sponge

*Genoise sponge, raspberry jelly, yogurt mousse*

(G, D, E, N, S)

#### Bavarois

*Honey bavarois, elderflower curd, lemon glaze, oat biscuit*

(G, D, E)

#### Mousse

*White chocolate and coconut mousse, lime gel*

(D, E, S, N)

#### Macaron

*Valrhona Aragunai chocolate cream, roasted hazelnut*

(D, E, N, S)

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

(G, D, E)

### Afternoon Tea

£43.00

#### Enjoy the following to celebrate any occasion:

*Delacoste & Fils, Brut Carte d'Or, Epernay, France £16.50*

*Dinton Folly, Buckinghamshire, England £15.00*

*Gusbourne, Rosé Brut, Kent, West Sussex, England £16.50*

*Bla, Sparkling Tea, Copenhagen, Denmark (0%/Or) £58/Bottle*

*La Marca, Prosecco Millesimato, Extra Dry, Veneto, Italy £10.00*

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

### 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**