Festive Afternoon Tea Menu

£35.00 per person £45.00 per person with a glass of chilled Champagne

Available from Monday 25th November between 15.00 and 16.00

Goats cheese, pickled beetroot and hazelnut tart

SELECTION OF FINGER SANDWICHES

Clarence Court eggs, truffle mayonnaise, watercress Roast turkey, sage butter, chestnut stuffing, cranberry sauce Home smoked salmon, Marie Rose sauce, baby spinach, rye bread Mini toasted Reuben, mustard mayonnaise

SCONES

Warm lemon and poppy seed scone, passion fruit curd, Cornish clotted cream Warm cranberry and orange scone, seasonal jam, Cornish clotted cream

SWEET TREATS

Mont Blanc, chestnut cream, meringue Red velvet cake, cream cheese frosting Choux au Craquelin, toffee and Baileys cream, hazelnuts White chocolate & coconut crémeux, mandarin, thyme

TEA OR COFFEE

Medium roast cafetière (decaffeinated available), Pot of Birchall's English breakfast tea, Earl Grey, camomile, fruit tea, green tea, Darjeeling or decaffeinated tea

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens. If you require further information on food allergens, please ask one of our team members. All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill which will be distributed fairly amongst the staff.