



## SWEET AFTERNOON TEA MENU

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

Available daily from 15.00 to 16.00

### CANAPÉ

Beetroot, walnut & goat cheese tartlet

### SELECTION OF FINGER SANDWICHES

Smoked ham, mustard mayonnaise, cornichons

Clarence Court egg & mayonnaise, watercress

Coronation chicken with coriander and apricots

Home smoked salmon, cucumber, dill, crème fraîche

### SCONES

Plain scone, clotted cream, strawberry jam

Lemon & poppy seeds scone, clotted cream, lemon curd

### SWEET TREATS

White chocolate mousse, forced rhubarb, stem ginger

Red velvet cake, cream cheese frosting

Chocolate & coffee éclair

Warm treacle tart, vanilla mascarpone, almonds

### TEA OR COFFEE

Medium roast cafetiere (decaffeinated available)

Pot of Birchall's English breakfast tea, Earl grey, camomile, fruit tea,  
green tea, Darjeeling or decaffeinated tea

### SPARKLING & CHAMPAGNE

Prosecco, Il Caggio (Italy) N.V. 125ml £9.75

Prosecco, Il Caggio (Italy) N.V. £36.00

Joseph Perrier, Brut, Champagne (France) N.V. 125ml £12.50

Joseph Perrier, Brut, Champagne (France) N.V. £61.00



Food Allergies and Intolerances. 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.

Please speak with the Restaurant Manager before you order your food and drink if you would like to discuss our ingredients.

All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill which will be distributed fairly amongst the staff.



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## SWEET VEGETARIAN AFTERNOON TEA MENU

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

Available daily from 15.00 to 16.00

### CANAPÉ

Beetroot, walnut & goat cheese tartlet

### SELECTION OF FINGER SANDWICHES

Beetroot hummus, spinach & falafels

Clarence Court egg & mayonnaise, watercress

Avocado, sundried tomatoes, basil pesto

Old Winchester cheese, apple chutney, sage

### SCONES

Plain scone, clotted cream, strawberry jam

Lemon & poppy seeds scone, clotted cream, lemon curd

### SWEET TREATS

Milk chocolate mousse, banana, toffee, whipped cream

Red velvet cake, cream cheese frosting

Chocolate & coffee eclair

Warm treacle tart, vanilla mascarpone, almonds

### TEA OR COFFEE

Medium roast cafetiere (decaffeinated available)

Pot of Birchall's English breakfast tea, Earl grey, camomile, fruit tea,  
green tea, Darjeeling or decaffeinated tea

### SPARKLING & CHAMPAGNE

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## SAVOURY AFTERNOON TEA MENU

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

Available daily from 15.00 to 16.00

### CANAPÉ

Beetroot, walnut & goat cheese tartlet

### SELECTION OF FINGER SANDWICHES

Smoked ham, mustard mayonnaise, cornichons

Clarence Court egg & mayonnaise, watercress

Coronation chicken with coriander and apricots

Home smoked salmon, dill, cucumber, crème fraîche

### PETIT SOUP

Smoked haddock chowder, crispy bacon, chive oil

### SCONE

Smoked cheese & mustard scone, cream cheese, piccalilli

### SAVOURY TREATS

Pork & sage sausage roll

Seared scallops, cauliflower, lobster butter

Crevettes, avocado, Marie rose sauce

### TEA OR COFFEE

Medium roast cafetiere (decaffeinated available)

Pot of Birchall's English breakfast tea, Earl grey, camomile, fruit tea,  
green tea, Darjeeling or decaffeinated tea

### SPARKLING & CHAMPAGNE

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### CANAPÉ

Beetroot, walnut & goat cheese tartlet

### SELECTION OF FINGER SANDWICHES

Beetroot hummus, spinach & falafels

Clarence Court egg & mayonnaise, watercress

Avocado, sundried tomatoes, basil pesto

Old Winchester cheese, apple chutney, sage

### PETIT SOUP

Roasted tomato, artichoke pesto, parmesan cheese

### SCONE

Smoked cheese & mustard scone, cream cheese, piccalilli

### SAVOURY TREATS

Spiced cauliflower mini pasty, mango chutney

Sussex baked goats' cheese, walnuts, blackberry ketchup

Beetroot & walnut scotch egg

### TEA OR COFFEE

Medium roast cafetiere (decaffeinated available)

Pot of Birchall's English breakfast tea, Earl grey, camomile, fruit tea,  
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