



SWEET AFTERNOON TEA MENU

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

Available daily from 15.00 to 16.00

CANAPÉ

Vichyssoise soup, almonds, dill, lemon

SELECTION OF 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

Raspberry scone, clotted cream, lemon curd

SWEET TREATS

White chocolate mousse, raspberries, brandy snap

Red velvet cake, cream cheese frosting

Pimm's jelly, cucumber, mint, crème fraîche

Lemon choux au craquelin filled strawberry and elderflower cream

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.



V

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

Vichyssoise soup, almonds, dill, lemon

SELECTION OF SANDWICHES

Beetroot hummus, spinach & falafels

Clarence Court egg & mayonnaise, watercress

Avocado, sundried tomatoes, basil pesto

Smoked cheese, piccalilli, sage

SCONES

Plain scone, clotted cream, strawberry jam

Raspberry scone, clotted cream, lemon curd

SWEET TREATS

White chocolate mousse, raspberries, brandy snap

Red velvet cake, cream cheese frosting

Pistachio tart, mascarpone cream

Lemon choux au craquelin filled strawberry and elderflower cream

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

Vichyssoise soup, almonds, dill, lemon

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

SORBET

Granny Smith apple & basil

SCONE

Smoked cheese & mustard scone, cream cheese,
tomato & red pepper chutney

SAVOURY TREATS

Chicken terrine, tarragon mayonnaise, watercress

Seared scallops, cauliflower purée, brown shrimp butter

Fresh handpicked Dorset crab & avocado on toast

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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Available daily from 15.00 to 16.00

CANAPÉ

Vichyssoise soup, almonds, dill, lemon

SELECTION OF SANDWICHES

Beetroot hummus, spinach & falafels

Clarence Court egg & mayonnaise, watercress

Avocado, sundried tomatoes, basil pesto

Smoked cheese, piccalilli, sage

SORBET

Granny Smith apple & basil

SCONE

Smoked cheese & mustard scone, cream cheese,
tomato & red pepper chutney

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, green
tea, Darjeeling or decaffeinated tea

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