

FESTIVE AFTERNOON TEA

SAVOURIES

Turkey and cranberry relish sandwich
Cucumber and chive crème fraîche sandwich
Smoked salmon and lemon mayonnaise sandwich

SWEETS

Cocktail fruit tart
Brandy chocolate mousse
Cocktail Victoria sponge cake
Macaroons

SCONES

Freshly baked scones with or without
sultanas with a helping of clotted cream
and homemade strawberry jam

TEAS

You can find a selection of our teas
on the reverse

£29.00 per person

With a glass of mulled wine £32.00 per person

Vegan, halal and gluten free options available on request

All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. **FOOD ALLERGIES AND INTOLERANCES** - If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. An information pack is available in the restaurant from your server listing the allergenic ingredients used in our foods, as required by current UK and EC laws. It also describes any associated cross contamination risk which may affect specific menu items. If you would like to consult it, please ask a team member before ordering.

FESTIVE AFTERNOON TEA

TEA SELECTION

English Breakfast

This world class English breakfast blend is far from ordinary. Blended with three different Assam leaves, it delivers a well-rounded full bodied breakfast tea. Only the finest tea estates are used to select this blend which is truly exceptional.

Sapphire Earl Grey

This rich, delicate yet full bodied earl grey is given an innovative twist to the traditional recipe with the bergamot and blue malva flowers. Sapphire Earl Grey can be enjoyed any time of the day.

Dragonwell Green

The famous Lung Ching green tea has quickly become one of the most renowned green teas in the world. It offers a smooth, subtle flavour with a slight sweet finish, the mark of exceptional quality.

Egyptian Mint

This Egyptian mint leaf dating back to the Pharaohs is a hearty caffeine free peppermint. Its refreshing, cooling and flavourful notes are well rounded with no bitter aftertaste. Perfect for cleansing the palate and energising the body after a meal.

Citrus Camomile

Since early Greco-Roman period, the calming and soothing qualities of camomile have been well known. This caffeine-free blend of camomile is enhanced with delightful flavour of lemongrass. The result is a mellow citrus delight.

Wild Encounter

This caffeine-free herbal blend will send your taste buds reeling. One sip and you will encounter the sweet and tart sensations of fruit and berries.

Organic Darjeeling

Referred to as the "Champagne of teas", this Darjeeling certainly is that! This second flush is the most prized harvest of the year from one of the oldest and smallest tea plantations in India (Monteviot) and delivers exceptional character and exquisite flavour.

Spiced Chai

Chai is a blend of robust black Indian teas, combined with exotic spices. Chai is synonymous with Tea in South Asia and to fully enjoy this traditional Indian beverage. Its exotic aroma is perfect for an afternoon pick me up.

Organic Jasmine

A floral, aromatic Chinese green tea, delicately scented with jasmine petals. The distinctive, light and smooth flavour has been enjoyed for centuries and remains a favourite.

Pai Mu Tan

Picked in the early morning mist, this white tea is truly one of China's rarest and most famous teas. Pai mu Tan's silver tips are full of antioxidants and polyphenols, resulting in a pale golden colour tea which is fresh and sweet tasting.

Persian Pomegranate

Capturing the unique flavour of one of the world's oldest fruits, Persian pomegranate delivers a succulent and sweet herbal infusion. Pomegranate is a super fruit which is high in antioxidants, accounting for its recent popularity amongst the health conscious.

White Tea, Pear & Ginger

A delicious silver needle white tea blend combined with juicy pear and a hint of ginger zing.

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