

The CHINOISERIE



Festive Afternoon Tea Sample Menu

Savouries

Norfolk bronze turkey with mild spice, cranberry, and pistachio – 220 kcal

Allergens: Gluten, Dairy, Eggs, Nuts, Mustard

Native lobster tartelette with apple, celery, orange, and tarragon – 210 kcal

Allergens: Gluten, Dairy, Eggs, Nuts

Truffle beignet with aged Parmesan – 280 kcal

Allergens: Gluten, Dairy, Eggs, Nuts

Dry-aged beef bresaola millefeuille with Gruyère – 290 kcal

Allergens: Gluten, Dairy, Eggs, Nuts

Scones Experience

Plain Scone – 50 kcal

Served with traditional Cornish clotted cream

Allergens: Wheat (Gluten), Milk, Egg

Sultana Scone – 42 kcal

Paired with tangy raspberry jam

Allergens: Wheat (Gluten), Milk, Egg

Mixed Spice Scone – 55 kcal

Accompanied by our homemade spiced apple jam

Allergens: Wheat (Gluten), Milk, Egg

Red Velvet Scone – 60 kcal

Topped with smooth vanilla cream cheese

Allergens: Wheat (Gluten), Milk, Egg

Spiced Hot Chocolate – 190 kcal

Our festive signature hot chocolate infused with warm spices

Allergens: Dairy, Soy

Palette Cleanser

Quince Lollipop – 130 kcal

A refreshing seasonal sorbet rolled in popping candy

Allergens: Dairy

Desserts

100% Vanilla – Chef's Signature – 310 kcal

Vanilla sponge, almond croustillant, and cranberry crème brûlée

Allergens: Wheat (Gluten), Milk, Egg, Nuts (Almond)

Note: Contains gelatin (fish-based)

Chocolate Pecan Tree – 280 kcal

Chocolate sponge with chocolate orange crèmeux and pecan praline

Allergens: Egg, Milk, Nuts (Pecan) – may contain Soy

Note: Contains gelatin (fish-based)

Pear Tart – 260 kcal

Almond sable, caramel, vanilla, raspberry-poached pears, and mascarpone

Allergens: Wheat (Gluten), Milk, Egg, Nuts (Almond) – may contain Soy

Note: Contains gelatin (fish-based)

Apple Bread Pudding Experience – 385 kcal

Caramelized apples and cinnamon with dates, served with warm vanilla anglaise

Allergens: Wheat (Gluten), Milk, Egg