



Afternoon Tea Menu

Savoury canapés

Whipped goat's cheese mousse, beetroot and fig tart

Kcal 368 (G/S/MI/SD)

Charcoal tart, curried pumpkin, mango

Kcal 541 (G/S/M)

Sandwiches

Severn & Wye smoked salmon with chive and lemon crème fraîche on white bread

Kcal 164 (G/F/S/MI)

Chicken and tarragon mayonnaise on spinach bread

Kcal 95 (G/S/E/M)

Cucumber, cream cheese and watercress on beetroot bread

Kcal 52 (G/S/MI)

Scones & this season's cakes

Plain and sultana scones with Rodda's Cornish clotted cream and homemade seasonal preserve

Kcal 327 (G/S/E/MI)

Apple and vanilla Chantilly choux bun

Kcal 94 (G/S/E/MI/SD)

Cherry mousse and ganache tart

Kcal 156 (G/S/E/MI/SD)

Carrot cake with cinnamon frosting

Kcal 111 (G/E)

Dark chocolate cheesecake

Kcal 212 (G/S/E/MI)

Served with a selection of Twinings teas, fruit infusions & coffee

£30 PER PERSON

Sparkling Afternoon Tea with a glass of Vitelli Prosecco Rosé - £39 PER PERSON

Champagne Afternoon Tea with a glass of Bonnet Grand Reserve Brut - £45 PER PERSON

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are "free from" allergens. If you have any specific dietary requirements, please alert a member of our team prior to ordering.

CONTAINS:

C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin | N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur Dioxide | SE: Sesame

Suitable for:

(V) Vegetarians (Ve) Vegans