

Festive Afternoon Tea Menu

Savoury

Turkey

Lollo Biondi, Cranberry Sauce, Served on Ciabatta

Thyme Roasted Pumpkin and Chestnut Puree Tartlet

Smoked Mackerel and Creme Fraiche

Cucumber, Served on a Bricolhe Slider

Honey Glazed Sausage Roll

Mustard Mayonnaise, Rocket, Cress

Traditionally Baked Scones

Cornish Clotted Cream, Strawberry Jam

Dessert

Moreno Cherry Cheesecake

Pistachio, Yoghurt Crispies

Mango Mousse

Coconut Sponge, Lime & Ginger

Bitter Chocolate and Chestnut Macaron

Rum Ganache

Walnut Baklava

Espresso Brulee, Milk Chocolate, Salted Caramel

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.