

ROAST *Afternoon Tea*

Veuve Clicquot

PER PERSON with TEA | 59 ❖ with TEA & a Cocktail | 69

with TEA & a glass of Veuve Clicquot Brut | 69

with TEA & a glass of Veuve Clicquot Rosè | 79

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 85

DESSERTS

RUDOLF

Caramelised pear & caramel

CHRISTMAS TREE

Apple & vanilla custard cream

SANTA'S BELT

Dark chocolate, sour cherry & cocoa sponge

SCONES

With homemade seasonal jam & clotted cream

SAVOURY

ROAST SIGNATURE TURKEY & SAGE SCOTCH EGG

With cranberry ketchup

BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

FESTIVE SAUSAGE ROLL

With chestnut & cranberry

SANDWICHES

BRIDGE ROLL

Pulled pork, apple purée, pea shoot

SWISS LATERAL

Roast breast of turkey, cranberry sauce, rocket

NORDIC SEEDED

Beetroot gravlax salmon, cream cheese lemon, dill

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV

VEUVE CLICQUOT ROSÈ, NV

COCKTAILS

WINTER SPRUCE

Prosecco infused with rosemary syrup, elderflower liqueur & a hint of lime. Garnished with a rosemary sprig

SILENT NIGHT

Baileys, vanilla vodka & espresso, shaken to a velvet froth and dusted with cocoa

MIDNIGHT STAR

Spiced rum, cranberry juice, orange liqueur & cinnamon syrup, topped with a twist of orange

Should you require any substitutions or modifications to the items on our menu, a £5 per Afternoon Tea charge will be added to your bill.

* Bottomless prosecco will be served for 90 minutes. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. (V) - vegetarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies. Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.