

## PARK ROOM

afternoon tea

### *Afternoon Tea*

#### *Selection of Delicate Finger Sandwiches*

Cucumber, garden mint, butter  
g,d

Smoked Oakham chicken, tarragon, crème fraîche  
g,d,su,e,mu

Roast Aberdeen Angus beef, creamed horseradish  
g,d,mu

Honey roast Yorkshire ham, Coleman's English mustard  
g,d,mu

North Atlantic cold-water prawn, classic Marie Rose sauce  
g,d,cr,e,mu,su

#### *Open Sandwiches*

Foreman's smoked Scottish salmon, cream cheese  
f,g,d,e,cr

St Ewe's egg, mayonnaise, chives  
g,d,e,mu,su

#### *Plain and Raisin Buttermilk Scones*

e,g,d

Cornish clotted cream accompanied with your choice of British preserves:  
strawberry, rose petal, rhubarb and ginger, gooseberry, raspberry, blackcurrant

#### *Assortment of Tantalising Afternoon Tea Pastries*

English Sparkling Wine granita  
su

Heather honey mousse  
e,g,d

Traditional Irish apple cake  
e,g,d

Strawberry and buttercream delight  
e,g,d

Lemon baked cheesecake  
e,g,d

Dark chocolate cake with orange essence  
e,d,g,n

#### *Fresh Home Baked Cakes*

Afternoon Tea £70 per person

With a Glass of "R" de Ruinart Brut Champagne £83.00 per person

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.

Allergen Key – Eggs (e), Fish (f), Dairy (d), Peanuts (p), Crustacean (c), Sesame (se), Sulphur (su), Celery (ce), Mustard (mu), Gluten (g), Lupin (l), Soya (s), Nuts (n), Yeast (ye).

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.