

PARK ROOM

menu

The Magic Faraway Tree
Afternoon Tea

Assortment of Tantalising Afternoon Tea Pastries

Silky's Sparkling Granita
A crisp and refreshing granita

su

The Magic Faraway Tree
The enchanted tree transforms into a chocolate sponge layered with orange jam, encased in a milk chocolate shell, and finished with candy floss and a forest moss-inspired crumble
g,d,e,s

The Land of Presents
Honey mousse and pear compote with caramelised chocolate ganache and honeycomb
g,d,e,s

Woodland Whispers
Chocolate cake with morello cherry preserve and whipped vanilla ganache
g,d,e,s

The Land of Dreams
Creamy chocolate mousse with vanilla marshmallow
g,d,e,s

Moonface's Bauble
Ginger and mandarin mousse on a gingersnap and caramelised chocolate biscuit
g,d,e,s

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.

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menu

Selection of Delicate Finger Sandwiches

Cucumber & garden mint
g,s

Roast Norfolk Turkey, cranberry sauce
s,su,g

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

*Cornish clotted cream accompanied with your choice of British preserves:
strawberry, rose petal, rhubarb & ginger, gooseberry, raspberry, blackcurrant*
e,g,d

Fresh Home Baked Cakes

Please check allergens on display

Afternoon Tea £75 per person
With a glass of "R" de Ruinart Brut Champagne £88 per person

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