







SEASONS OF WONDER AFTERNOON TEA



£89 per person with tea and coffee
£92 per person with a mocktail
£99 per person with a cocktail or flute of champagne

FINGER SANDWICHES

Coronation Chicken

Raisins, Madras Curry, Caramelised Onion (H,3,6)

Smoked Salmon

Dill Crème Fraîche, Lime Zest (H,3,7,9)

Roasted Dry-Aged Beef

Horseradish & Watercress (H,3,6,8,11)

Truffle Egg & Cress

St. Ewe's Organic Eggs, Baby Watercress (V,H,3,6,10)

SAVOURIES

Beetroot Bite

Goat's Cheese (H,V, 3, 6, 9)

Smoked Duck Bun

Blackberry Vinaigrette (H,V,3,6,9,13)

SCONES

Plain & Raisin Scones

Served warm with Cranberry Jam & Clotted Cream (V,H,3,6,9,13)

SWEETS

Festive Bauble-Choux

Valrhona OQO Crémeux, Cherry, Vanilla (H,3,6,7,9)

Enchanted Forest

Spiced Sponge, Pear, Walnut Praline (H,1,3,6,7,9)

Charmed Snowy Tree

Chestnut, Cassis, Valrhona Opalys Ganache (H,1,3,6,7,9)

The following dishes are suitable for: (V)Vegetarians (H) Halal. The following dishes contain: (P) Pork,

(A) Alcohol, (1) Nuts, (2) Peanuts or products, (3) Gluten, (4) Crustaceans, (5) Molluscs, (6) Egg or products, (7) Fish or products,

(8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products,

(13) Sulphur dioxide or products, (14) Lupin.









VEGAN SEASONS OF WONDER AFTERNOON TEA



£89 per person with tea and coffee
£92 per person with a mocktail
£99 per person with a cocktail or flute of champagne

FINGER SANDWICHES

Aubergine & Hummus

Aubergine, Ras El Hanout, Parsley (VE,H,3,12)

Truffle Egg

Tofu & Baby Watercress (VE,H,3,8)

Roast Portobello Mushroom

Horseradish, Baby Watercress (VE,H,3)

Roasted Butternut Squash & Kale

Caramelised Onion, Oregano (VE,H,3)

SAVOURIES

Beetroot Bite

Lentils, Rice & Vegan Feta (13)

Seasonal Bun

Burnt Orange & Radicchio (VE,H,3,13)

SCONES

Plain & Raisin Scones

Cranberry Jam & Cream (VE,H,3)

SWEETS

Festive Bauble

Valrhona OQO Crémeux, Cherry, Vanilla (VE,H)

Enchanted Forest

Spiced Sponge, Pear, Walnut Praline (VE,H)

Charmed Snowy Tree

Prunes, Cinnamon, Vegan White Chocolate (VE,H)

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(8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products,

(13) Sulphur dioxide or products, (14) Lupin.





Very Berry Tea & Peach

Black Teas

Masala Chai | Indian Black Tea with Traditional Spices
Shangri-La Blend | Oolong Black Tea with a Sweet Infusion
Himalayan | Luxury Black Tea with Medium Intensity
Mango Tea | Sweet, Tropical Mango Notes
Darjeeling | Light, Floral & Muscatel Notes
Assam | Strong, Malty & Bold

White Teas

Snow Buds | Delicate with Floral & Sweet Notes

Green Teas

Jasmine Pearls | Hand-Rolled Green Tea Infused with Jasmine Blossoms
Japan Sencha | Smooth with Grassy & Fresh Notes
Dragon Well | Nutty Taste with a Smooth Finish
Cherry Blossom | Floral & Sweet

Oolong Teas

China Milky | Smooth & Creamy with Sweet Notes
Tie Guan Yin | Fragrant & Floral with Buttery Undertones

COCKTAILS

Winter Fashion £22

Maker's Mark Bourbon Whiskey, Mr Black Coffee Liqueur, Banana

Velvet Plum £21

Bulleit Rye Whisky, Akashi-Tai Umeshu Plum Infused Sake, Pedro Ximénez, Angostura Bitters

MOCKTAILS

Gingerbread Fizz £15

Masala Chai Tea, Apple, Lime, Ginger Beer

Cucumber Cooler £15

Seedlip Garden 108, Cucumber, Apple, Basil, Ginger Beer

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(8) Soybeans or products (9) Milk or products, (10) Celery or products, (11) Mustard or products, (12) Sesame seeds or products,
(13) Sulphur dioxide or products, (14) Lupin.