



AFTERNOON TEA

AT

ONEALDWYCH

FESTIVE CHARLIE TEA

SPLENDID SAVOURIES

Cotswold turkey, chestnut, and cranberry sandwich
Salmon and dill quiche with saffron mayo
Egg mayonnaise and watercress sarnie
Spinach roly-poly

Not quite as it seems beetroot macaron

SCRUMPTIOUS SWEETS

Raisin with fudge and plain scones with 'snozzberry' jam and 'all the creams'

Scrumptious mandarin and spiced plum sweet

'All the beans' ganache (tonka, coffee and jelly)

Fizzy lifting lemonade posset

'Hair toffee' mousse

Caramel chocolate milkshake (mixed by waterfall)

Fabulous fluffy floss (strictly not for dentists!)

AFTERNOON TEA 95 PER PERSON

Served with a glass of Gremillet Sélection Brut Champagne or a cocktail

ALL THE TEAS

CHOCOLATE NOIR

A velvety smooth tea with decadent, dark chocolate notes

CARAMEL NOIR

A delectable blend of a deep rich black tea scented with soft, sweet caramel

LEMON VERBENA

Elegant, pale green leaves, bursting with playful notes of lemon sherbet

BERRIES & HIBISCUS

An entirely natural, caffeine-free infusion of juicy hedgerow berries and 'snozzberries', hibiscus and liquorice

LYCHEE & ROSE

A scarlet explosion of intense forest fruits

FIZZY LIFTING DRINKS

AN ADDITIONAL GLASS OF CHAMPAGNE

Gremillet Sélection Brut Champagne, Côte des Bar, NV 18

Gremillet Brut Rosé Champagne, Côte des Bar, NV 2 I

Billecart-Salmon, Brut Réserve Champagne, Mareuil-sur-Aÿ NV 24

AN ADDITIONAL COCKTAIL

STRAWBERRY JUICE WATER PISTOL PUNCH 18

Vodka, strawberry purée, sweet vermouth, Aperol, Electric Bitters and lemonade

THE JUICING ROOM MIX 18

Gin, pink grapefruit juice, elderflower liqueur, passion fruit, apricot liqueur and soda

THE CHOCOLATIER 18

Whisky, cherry liqueur, grapefruit juice, cherry purée, chocolate bitters topped with Champagne