



SAMPLE MENU - FESTIVE AFTERNOON TEA

ON ARRIVAL

Glass of sparkling Coates and Seely English wine,
Non-alcoholic sparkling pear and elderflower bellini *or* a warm glass of Kirsch mulled wine

SWEET SET

Christmas trifle inspired opera cake with layers of Joconde sponge, creme patisserie, strawberry jelly topped with Chantilly (V) Contains: Gluten, Milk, Eggs, Nuts (almonds) Soya and Sulphites

Chocolate Cremeux swirl with a spiced orange centre (V) Contains: Gluten, Milk, Egg, Soya

Crumble topped mince pie - shortcrust pastry case filled with mincemeat and topped with a crumble topping (V) Contains: Gluten, Milk, Sulphites

SCONES

Served with clotted cream and seasonal jam (V)
(Gluten free alternatives available upon request)

Fruit scone Contains: Gluten, Milk, Egg, and Sulphites

Cranberry and orange scone Contains: Gluten, Milk, Egg and Sulphites

SANDWICHES

Cucumber and cream cheese on white bread (V) Contains: Gluten, Milk

Roast turkey breast with cranberry relish on white bread Contains: Gluten, Sulphites

Smoked Salmon and dill on lemon rye bread Contains: Gluten, Milk, Fish, Sulphites

SAVOURY SET

(Gluten free alternatives available upon request)

Brie and pancetta tart with rosemary Contains: Gluten, Egg, Milk, Sulphites

Butternut squash and mushroom wellington with roasted mixed seeds (V) Contains: Gluten, Egg

Served with a selection of Twist Teas and filter coffee



Our food is prepared in kitchen where nuts, gluten and other allergens are present. Our menus descriptions do not include all ingredients. A full list of allergen information is available on request.

Vg- vegan | V - vegetarian