



Afternoon Tea 46 per person Add a glass of Champagne for 12 per person

FINGER SANDWICHES

Organic turkey breast, Wensleydale, cranberries
Oak smoked salmon, creamy horseradish
Baby cucumber, cream cheese, mint **V**
'Burford Brown' egg mayonnaise, watercress **V**

SWEET TREATS

Mont Blanc **V**

Sable biscuit with chestnut and rum centre
topped with mini cream domes and chocolate garnish

Sea Salt Caramel Cheesecake **V**

Rich caramel cheesecake with caramel and sea salt glaze

Paris Brest **V**

Choux bun with almond diplomat cream
topped with flaked almonds and sugar snow

Apple and Wild Berry Tartlet **V**

Sweet tartlet with apple and berry compote, lemon posset
topped with cream and dried raspberries

Freshly Baked Classic and Sultana Scones **V**

Cornish clotted cream and preserves

Cream Tea 8 per person

A Selection of Freshly Baked Scones **V**

Cornish clotted cream and preserves

**Our Afternoon Tea experience is complimented by
Whittard of Chelsea, a premium tea selection**

V Suitable for Vegetarians
Please ask for our Vegan and Gluten Free options

Must be booked with at least one child's afternoon tea

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to the final bill.

All our food is prepared in a kitchen where all or some of the below listed food allergens are present.
Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

Full allergen information is available; please ask a team member for details.

Allergens; Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Tree nuts, Soya, Milk, Celery, Mustard, Sesame, Lupin, Sulphites.

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AFTERNOON TEA