

# Festive Afternoon Tea Menu

TRADITIONAL AFTERNOON TEA | £42 PER PERSON

CHAMPAGNE & GIN AFTERNOON TEA | £50 PER PERSON

## Savoury

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### Turkey

Lollo Biondi, Cranberry Sauce, Served on Ciabatta

### Thyme Roasted Pumpkin and Chestnut Purée Tartlet

### Smoked Mackerel and Crème Fraîche

Cucumber, Served on a Brioche Slider

### Honey Glazed Sausage Roll

Mustard Mayonnaise, Rocket, Cress

## Traditionally Baked Scones

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Cornish Clotted Cream, Strawberry Jam

## Dessert

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### Amarena Cherry Cheesecake

Pistachio, Yoghurt Crispies

### Mango Mousse

Coconut Sponge, Lime & Ginger

### Bitter Chocolate and Chestnut Macaron

Rum Ganache

### Walnut Baklava

Espresso Brûlée, Milk Chocolate, Salted Caramel

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.