

Afternoon Tea Menu

Traditional Afternoon Tea £39.00 per person
Champagne & Gin Afternoon Tea £49.00 per person

Savouries

Duck Liver Pâté

Orange, Brioche, Sorrel

Lobster Roll

Chive Emulsion, Romaine, Lemon Verbena

Pork and Black Pudding Sausage Roll

Celeriac Remoulade, Homemade Brown Sauce

Caramelised Roscoff Onion and Lancashire Bomb Quiche

Traditionally Baked Scones

Cornish Clotted Cream, Strawberry Jam

Sweets

Rhubarb Choux

Craquelin, Rhubarb Compôte, Vanilla Diplomat Cream, Ginger

Rich Cocoa Sponge

Cappucino Mousse, Hazelnut Crème D'amande

Vanilla Cake

Gooseberry Compôte, Champagne Mousse, Crumble

Pistachio Cake

Morello Cherry, Pistachio Crèmeux, Caramelised White Chocolate

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.