

Mother's Day Afternoon Tea Menu

Canapés

Beef Tartare Anchovy Mayonnaise, Brioche, Nasturtium

Torched salmon Dill Crème Fraîche, Caviar, Blini

Mushroom Parfait Soy Glaze, Shiitake, Pickled Shallot Gel, Filo

Savouries

Hot Smoked Salmon

Lemon Cream Cheese, Dill Pickled Cucumbers, Brown Bread

Brillat Savarin Choux Bun

Caramelised Onion, Parmesan, Chive

Whipped Chicken Liver Parfait

Cranberry, Brioche

Slow Cooked Moroccan Lamb Taco

Pickled Red Onion, Raita, Ras el Hanout

Traditionally Baked Scones

Cornish Clotted Cream, Strawberry Jam

Sweets

Malted Mousse

Milk Chocolate Crèmeux, Chocolate Feuilletine, Hazelnut Cream

'The Coconut'

Lime Rum Baba, Mango & Pineapple Compôte, Coconut Mousse

Sicilian Lemon Cake

Greek Yoghurt, Lavender, Honey, Yuzu

Garigette Strawberry

Shortcake, White Chocolate Namelaka, Strawberry Compôte, Vanilla Diplomat

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.