



Traditional Afternoon Tea



Presented on a tiered 'sharing' stand
Please choose from one of the following menus for your table

Classic

A selection of finger sandwiches

Smoked Salmon
Brie & Cranberry
Cucumber
Chicken Breast
& Lemon Dressing

Freshly baked homemade
sultana scones,
strawberry preserve & clotted cream

Chef's selection of homemade cakes

[gluten sesame, egg, mustard, nuts, fish
& milk sulphates]

Vegetarian ^v

A selection of finger sandwiches

Brie & Cranberry
Houmous & Roasted Vegetables
Cucumber
Cream Cheese Rocket
& Sweet Chilli

Freshly baked homemade
sultana scones,
strawberry preserve & clotted cream

Chef's selection of homemade cakes

[gluten sesame, egg, nuts & milk
sulphates]

Served with a selection of unlimited teas or americano coffee

English breakfast, decaffeinated English breakfast, earl grey, lapsang souchong,
darjeeling, ceylon, assam, green, rooibos, lemon ginger and peppermint

£25 per person Minimum of 2 guests

Prosecco

£5 per glass. Please ask for details

125ml glass 12% abv

Extras

We would be pleased to prepare extra sandwiches

Smoked Salmon **£4.50**

[gluten fish & milk]

Chicken Breast & Lemon Dressing **£4.50**

[gluten egg, mustard & milk]

Houmous & Roasted Vegetables **£3.95**

[gluten sesame & milk]

Brie & Cranberry **£3.95**

[gluten milk sulphates]

Cucumber **£3.50**

[gluten milk]

Cream Cheese Rocket & Sweet Chilli **£3.95**

[gluten milk]

**We are pleased to offer a gluten-free afternoon tea and a vegan afternoon tea for £30 per person
minimum of 2 guests 72 hours minimum notice required**

Allergies – Customers are advised that some of our food & drink products may contain nuts or traces
Customers who are intolerant or sensitive to certain food types are advised to enquire about ingredients prior to ordering
For groups of 6 & above food may be served to your table in stages. Please expect a delay for larger groups