

AFTERNOON TEA MENU

# SAVOURY SELECTION 

Pea \& mint cream cheese tartlet
Sun-dried tomato quiche

## SANDWICHES

Egg mayonnaise and caramelised shallot
Ham and emmental with apple, peach \& apricot chutney.
Flaked salmon, horseradish, celery and caper

> MINIATURE SCONES
> Freshly baked throughout the day.
> Strawberry scone
> Plain scone

Served with strawberry preserve and clotted cream.

> MINIATURE CAKE SELECTION

Chocolate \& raspberry dome Lemon meringue slice

Passionfruit \& apple macaroon 1529 kcal £.49.95 (per person)

## Pink Champagne Afternoon Tea

Served with a glass of Collet Rosé Champagne $12.5 \%$ vol ( 125 ml Glass) $£ 57.95$ (per person)

## Prosecco Afternoon Tea

Served with a glass of Valdobbiadene Prosecco Superiore $11.5 \% \mathrm{vol}$ ( 125 ml Glass) £ 54.95 (per person)

Low alcohol option available on request.

## ALLERGIES/INTOLERANCES

Please inform your server if you have any allergies or dietary requirements. Please note we are only able to provide information and guidance on the legal 14 allergens which include: gluten, milk, egg,
soya, nuts, peanuts, fish, crustaceans, molluscs, celery, mustard, sesame, sulphites and lupin.
We are unable to provide information or guarantee an absence of all other ingredients.
*(V) suitable for vegetarians *(Ve) suitable for vegans. *Vegan food is made to a vegan recipe but may come into contact with non-plant-based ingredients.
Due to the open plan nature of our kitchens we are unable to guarantee a complete absence of gluten, however, we do offer dishes and products that are made with non-gluten containing ingredients. Not suitable for those with Coeliac disease. In our Craft Bakery products are made where nuts, gluten, milk, eggs, mustard and soya are used, so may contain traces. Some of our products may also contain traces of peanut due to ingredients from our suppliers. Although every effort has been made to ensure fish is free from bones, some may still remain and stone fruits may contain stones.

