

NON-GLUTEN CONTAINING VEGETARIAN

AFTERNOON TEA MENU

Please note this menu is not suitable for those with Coeliac disease.

AFTERNOON TEA

£,44.95 (per person)

PINK CHAMPAGNE AFTERNOON TEA

Served with a glass of Collet Rosé Champagne 12.5% vol. (125ml Glass) £52.95 (per person)

PROSECCO AFTERNOON TEA

Served with a glass of Valdobbiadene Prosecco Superiore 11.5% vol. (125ml Glass) f, 49.95 (per person)

Low alcohol option available on request.

SAVOURY SELECTION

Harrogate blue cheese and pear macaroon

Coronation chickpea cocktail

SANDWICHES

Mozzarella, tomato and pesto

Egg mayonnaise and pea shoots

Fountains Gold cheddar and onion chutney

Smoked paprika carrot and red pepper tapenade

SCONE

Freshly baked throughout the day.

A tea-infused sultana scone served with Yorkshire strawberry preserve and clotted cream.

MINIATURE CAKE SELECTION

Chocolate & Pistachio Dacquoise

A crispy Swiss milk chocolate base layered with light pistachio sponge and decadent chocolate mousse, decorated with pistachio buttercream and Swiss dark chocolate.

Orange Macaroon

Light almond macaroon filled with orange buttercream.

Carrot Cake

Coated with water icing and spun dark chocolate.

1700 kcal (per person)

ALLERGIES/INTOLERANCES

Please inform your server if you have any allergies or dietary requirements.

Detailed information on the 14 legal allergens is available on request.

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.

Our products may contain trace allergens due to the open nature of our kitchens and bakery. Please speak to your server for more detailed information. Although every effort has been taken during preparation, pips, stones and bones may still be present where naturally occurring.

Adults need around 2000 kcal a day.