



• AFTERNON TEA •

NO GLUTEN CONTAINING INGREDIENTS MENU

APPETISER

PRAWN COCKTAIL

Prawns in marie rose sauce with avocado purée, crisp little gem lettuce and a sprinkling of paprika.

SAVOURY SELECTION

MINIATURE SPRING ONION & HERB FRITTATA

Made with Yorkshire eggs, cream and parsley.

SMOKED SALMON ROMANOV

Smoked salmon Romanov with beetroot and lemon crème fraîche, on a wholemeal croute.

SANDWICHES

YORKSHIRE HAM & CRANBERRY

Honey roast ham with Emmental cheese and cranberry compote.

CHICKEN & TARRAGON

Made with chicken in tarragon mayonnaise.

EGG MAYONNAISE

A classic combination, made with yorkshire eggs and cress.

*Some of our menu items are created from ingredients which do not contain gluten. In addition, we offer dishes for vegans which do not include animal products. However, due to preparation and/or supplier controls of the ingredients, we cannot guarantee a complete absence of gluten, other allergens or animal product. Items listed on this menu that are deep fried may be fried using the same fryer as gluten and fish items. Please ask your waitress or waiter for further details or information regarding product ingredients and allergens, including nuts, sesame seeds, gluten, milk, eggs, mustard and soya.



SCONES

Freshly baked for you throughout the day.

WARMED SULTANA SCONE

Served with clotted cream and preserve.

MINIATURE CAKES

PISTACHIO & CHOCOLATE DACQUOISE SLEIGH

Layers of pistachio dacquoise and chocolate crèmeux on a crunchy praline base.

Decorated with dark chocolate and highlighted with gold lustre.

GOOSEBERRY MACAROON

A dainty almond macaroon hand-decorated with an exquisite sugar blossom, sandwiched with gooseberry ganache and confit gooseberry.

SWISS CHOCOLATE TORTE

Swiss dark chocolate cake made with almonds and hazelnuts.