

AFTERNOON TEA MENU

Deluxe Afternoon Tea £37 Pimm's Afternoon Tea £42 Prosecco Afternoon Tea £42 Champagne Afternoon Tea £47

Bottomless Afternoon Tea £67.50

Enjoy a delicious selection of indulgent pastries and dainty cakes alongside top-ups of your chosen drink. Choice of: Prosecco, Grillo vegan wine, or non-alcoholic; or £132.50 per person with Champagne. Bottomless drinks cannot be shared amongst the party. Only guests ordering the bottomless will receive the drink top-up. Duration: 90 minutes

SELECTION OF FINGER SANDWICHES AND SAVOURY SNACKS

Farmhouse Ham and Wholegrain Mustard
Chicken and Celery Mayonnaise with Nuts
Open Smoked Salmon and Chive Crème Fraîche on Cape Seed Loaf
Guernsey Cheddar and Tomato (v)
Cucumber and Cream Cheese (v)

CHEF'S SELECTION OF HOMEMADE SWEET TREATS

'Infiniment Vanille'

Light vanilla sweet tartlet with vanilla cream

Coconut Cube

Exotic coconut sponge, tropical coconut mousse

100% Chocolate

Extra bitter chocolate mousse, chocolate macaron biscuit, milk chocolate crunch

Earl Grey Macaron

FRESHLY BAKED SCONES

Plain and Raisin Scones

Guernsey butter, strawberry preserve and clotted cream

(v) vegetarian



VEGAN & GLUTEN-FREE AFTERNOON TEA MENU

Deluxe Afternoon Tea £37 Pimm's Afternoon Tea £42 Prosecco Afternoon Tea £42 Champagne Afternoon Tea £47

Bottomless Afternoon Tea £67.50

Enjoy a delicious selection of indulgent pastries and dainty cakes alongside top-ups of your chosen drink. Choice of: Prosecco, Grillo vegan wine, or non-alcoholic; or £132.50 per person with Champagne. Bottomless drinks cannot be shared amongst the party. Only guests ordering the bottomless will receive the drink top-up. Duration: 90 minutes

SELECTION OF FINGER SANDWICHES AND SAVOURY SNACKS

Vegan BLT

Cucumber and Vegan Cream Cheese Roasted Red Pepper and Spinach Hummus and Tomato Avocado and Harissa

CHEF'S SELECTION OF HOMEMADE SWEET TREATS

Sundried Tomato Arancini

Puits d'Amour

Shortbread biscuit, creamy vanilla mousse, desiccated coconut, strawberry jam

Chocolate Cupcake

Chocolate buttercream

Raspberry Macaron

Raspberry compôte

Pineapple Cheesecake

FRESHLY BAKED SCONES

Plain and Raisin Scones

Guernsey butter, strawberry preserve and clotted cream

TEA SELECTION

English Breakfast

Wonderful toasty notes, bright, coppery, full bodied with a malty, lively flavour.

Cream Earl Grey

High grown Ceylon tea and a smooth top grade keemun along with quality natural bergamot oil and some blue cornflowers for decoration.

Margaret's Hope Darjeeling

A distinctive 'muscatel' flavour with hints of blackcurrants and an almost wine-like taste.

Peppermint

Outstanding peppermint leaves from the best cut of the season that produces a cool and pungent cup of tea bursting with minty flavour.

Quintessentially British London's Gin Tonic

Amazing blend of green tea, herbs and botanicals combine to create a tea full of a gin and tonic flavour with not a drop of alcohol in sight.

Cacao and Red Rooibos

Cacao beans provide a wonderful chocolate flavour to this truly refreshing smooth rooibos tea. Bursting with flavour the lemongrass adds a pleasing citrus taste that makes this a very popular drink to enjoy any time of the day.

Tropical Mango

A fruit tea packed full of mango flavour without being overly sweet. Packed with vitamin C and caffeine free this tea is great enjoyed over ice.

Coffee and Amaretto Rooibos

Imagine the soft creamy notes of Kenyan coffee followed by delicious fruit yoghurt and finally smooth Amaretto. A real delight.

Lychee Jasmine Chunmee

The green tea leaves come to life with the addition of tangy notes from lychee and exotic tones of Jasmine. One of the most popular teas out there.