

# THE ROSEBERRY

## AUTUMN TRADITIONAL AFTERNOON TEA £58

### SANDWICHES

Smoked and vanilla poached salmon

Cucumber, chive cream and keta caviar on beetroot bread

Prawn and avocado mayonnaise

Iceberg lettuce with tomato relish on herb bread

Braised black leg chicken

Charred peppers, curried fruit chutney with coriander on white bread

Roasted Hereford beef

Horseradish and celeriac coleslaw with watercress on brown bread

Finest Cotswold egg and black truffle

on white bread

Goat's cheese, bee pollen and honey mayonnaise

Caramelised walnuts, pickled celery on brown bread

### FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by Cornish clotted cream, strawberry jam,  
rose petal jelly, gooseberry jam and elderflowers

### HAND-MADE PASTRIES

Forest delice

White chocolate and blueberry jelly on a madeleine pistachio biscuit

Passion fruit macaron

Classic almond biscuits filled on passion fruit cream

Chocolate tart

Chocolate mousse encased in a sweet chocolate pastry tart

Red apple

Confit of apple and elderflower served on puffed rice

Mandarin fan

Strawberry and lime parfait layered with sable paste and white chocolate

Coconut panna cotta

Choux pastry filled with a caramelised hazelnut cream

Executive Pastry Chef

Emmanuel Bonneau

Bake Off – The Professionals, Winner 2018

A discretionary service charge of 12.5% will be added to your bill.

# THE ROSEBERRY

## AUTUMN

### GLUTEN FREE AFTERNOON TEA £58

#### SANDWICHES

Smoked and vanilla poached salmon

Cucumber, chive cream and keta caviar on gluten free bread

Prawn and avocado mayonnaise

Iceberg lettuce with tomato relish on gluten free bread

Braised black leg chicken

Charred peppers, curried fruit chutney with coriander on gluten free bread

Roasted Hereford beef

Horseradish and celeriac coleslaw with watercress on gluten free bread

Finest Cotswold egg and black truffle

on gluten free bread

Goat's cheese, bee pollen and honey mayonnaise

Caramelised walnuts, pickled celery on gluten free bread

#### FRESHLY BAKED GLUTEN FREE RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam,  
rose petal jelly, gooseberry jam and elderflowers

#### HAND-MADE PASTRIES

Forest delice

Vanilla mousse, blueberry jelly on a pistachio sponge

Passion fruit macaron

Classic almond biscuits filled on passion fruit cream

Chocolate tart

Dark chocolate mousse, dark chocolate glaze and dark chocolate sweet paste base

Red apple

Apple mousse, apple brunoise and elderflower jelly served on vanilla biscuit

Mandarin fan

Strawberry and lime mousse, strawberry jelly with shortbread and white cocoa butter

Coconut panna cotta

Accompanied with exotic fruit compote and a hint of lime

Executive Pastry Chef

Emmanuel Bonnaeu

Bake Off – The Professionals, Winner 2018

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# THE ROSEBERRY

## AUTUMN

### VEGAN AFTERNOON TEA £58

#### SANDWICHES

##### Avocado guacamole

Tomato, sweet corn, lime, coriander and red onion on beetroot bread

##### Semi dried Heirloom tomatoes

Basil pesto and rocket on white bread

##### Grilled vegetables

With hummus on brown bread

##### Classic ratatouille

In tomato sauce on brown bread

##### Marinated artichoke

Black olive tapenade, roasted peppers on brown bread

##### Tofu and bee pollen

Pickled celery, caramelised walnuts on brown bread

### FRESHLY BAKED GLUTEN FREE RAISIN SCONES

Accompanied by Cornish clotted cream, strawberry jam, rose petal jelly, gooseberry jam and elderflowers

### HAND-MADE PASTRIES

#### Forest delice

Vanilla mousse, blueberry jelly on a pistachio sponge

#### Passion fruit macaron

Classic almond biscuits filled on passion fruit cream

#### Chocolate tart

Dark chocolate mousse, dark chocolate glaze and dark chocolate sweet paste base

#### Red apple

Apple mousse, apple brunoise and elderflower jelly served on vanilla biscuit

#### Mandarin fan

Strawberry and lime mousse, strawberry jelly with shortbread and white cocoa butter

#### Coconut panna cotta

Accompanied with exotic fruit compote and a hint of lime

#### Executive Pastry Chef

Emmanuel Bonneau

Bake Off – The Professionals, Winner 2018

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# THE ROSEBERRY

## AUTUMN

### VEGETARIAN AFTERNOON TEA £58

#### SANDWICHES

##### Avocado guacamole

Tomato, sweet corn, lime, coriander and red onion on beetroot bread

##### Semi dried Heirloom tomatoes

Basil pesto and rocket on white bread

##### Grilled vegetables

With hummus on brown bread

##### Classic ratatouille

In tomato sauce on brown bread

##### Finest Cotswold egg and black truffle

on white bread

##### Goat's cheese, bee pollen and honey mayonnaise

Caramelised walnuts, pickled celery on brown bread

#### FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by Cornish clotted cream, strawberry jam, rose petal jelly, gooseberry jam and elderflowers

#### HAND-MADE PASTRIES

##### Forest delice

Vanilla mousse, blueberry jelly on a pistachio sponge

##### Passion fruit macaron

Classic almond biscuits filled on passion fruit cream

##### Chocolate tart

Dark chocolate mousse, dark chocolate glaze and dark chocolate sweet paste base

##### Red apple

Apple mousse, apple brunoise and elderflower jelly served on vanilla biscuit

##### Mandarin fan

Strawberry and lime mousse, strawberry jelly with shortbread and white cocoa butter

##### Praline profiterole

Choux paste filled with hazelnut cream

##### Executive Pastry Chef

Emmanuel Bonneau

Bake Off – The Professionals, Winner 2018

