

Savoury Afternoon Tea

Created to satisfy the palates of all who prefer savoury to sweet, this Afternoon Tea sees our talented chefs transform every aspect of our menu, including our pâtisserie, into decadent and decidedly savoury masterpieces.

Potato and Thyme scone, anyone?



To start, may we suggest

A Glass of Fortnum's Blanc de Blancs, Grand Cru, Hostomme NV for **£23.50**
or a Glass of our Organic Sparkling Tea 0% ABV for **£10.50**

FINGER SANDWICHES

Coronation Chicken

St Ewe's Egg Mayonnaise

Kames Bay Smoked Trout with Dill Cream Cheese

Cucumber with Lemon and Mint

Christmas Spiced Suffolk Ham

SAVOURY SCONES

Potato and Thyme

Cropwell Bishop Stilton

Served with

Red Onion Marmalade and Cranberry & Port Cream Cheese

SAVOURY PÂTISSERIES

Portland Crab Tart

Duck Liver Mousse, Sauternes Jelly

Game Sausage Roll with Prune and Apple Purée

Smoked Trout Profiterole, Heritage Radish

Stilton and Walnut Cheesecake

Served with

A Pot of Fortnum's Tea for **£89** per person

For Your Sipping Pleasure

Whether as a warming brew or a playfully elegant cocktail,
get into the Christmas spirit with a festive drink...



CHRISTMAS BLACK TEA

Cocoa Nibs, Zesty Clementine
and Soothing Christmas Spices



WINTER SPARKLE

Blanc de Blancs Champagne,
Cherry, Ginger and Winter Cup

£19.50

Our products are made in an environment where allergens are present, which will result in a risk of cross-contamination. For more information about specific allergen, please speak to a member of staff. Adults need around 2000 kcal per day, kcal information is available at the back of the menu. A discretionary 12.5% service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 20260916