

TIGER LILLY

AFTERNOON LILY TEA

30 PER PERSON

Honey roast ham, Arran mustard & tomato on white bread
Egg mayonnaise & cress on brown bread (v)
Smoked salmon, cucumber & dill cream cheese on brown bread
Caramelised onion & goat's cheese quiche (v)
Pork, Branston pickle & cheddar sausage roll

Buttermilk scone with clotted cream & strawberry jam
Carrot cake with cream cheese icing
Lemon meringue tart, lemon curd & toasted meringue
Black forest brownie
Pistachio choux bun
Red velvet cupcake with rose water icing

Served with a choice of Eteaket tea: Breakfast, Earl Grey, Mixed Berries, Lemon & Ginger, Green Tea or Peppermint

WHISPERING ANGEL TEA

40 PER PERSON

Lily Tea served with a glass of
Whispering Angel Provence Rosé Wine

DELUXE TEA

35 PER PERSON

Lily Tea served with a glass of Botter Prosecco

COCKTAIL TEA

35 PER PERSON

Lily Tea served with a cocktail

Choose from the below:

RASPBERRY SOLSTICE Whitley Neill Raspberry Gin | Morello Cherry | Almond | Pressed Lemon
RHUBARB NOIR Whitley Neill Rhubarb & Ginger Gin | Cacao | Plum | Orange Bitters
ARCTIC LIGHT Whitley Neill Distillers Cut Gin | Green Apple | Pressed Lime | Cane Sugar | Garden Mint
WINTER BLOSSOM SPRITZ Whitley Neill Distiller's Cut Gin | Elderflower | Yuzu | Soda
RED BERRY BLUSH (Non-Alcoholic) Whitley Neill Raspberry AF | Raspberry | Pressed Lemon | Cane Sugar | Cranberry

CHAMPAGNE TEA

45 PER PERSON

Lily Tea served with a glass of Veuve Clicquot Yellow Label Champagne
or Veuve Clicquot Rosé Champagne

FRENCH BLOOM

Add a bottle of French Bloom Blanc Non Alc Sparkling Wine 75cl 70

Please make us aware of any allergens or intolerances at the time of booking. We can provide gluten-free alternatives but are unfortunately unable to cater for vegan or dairy-free Afternoon Tea. Please note a discretionary 13% service charge will be added to your bill. 100% of all service charge goes to our staff.