

Festive Afternoon Tea

Savouries

Turkey

Stuffing, Baby Gem, Cranberry on Ciabatta

Hummus and Tapenade

Rocket, served on Brioche Slider

Smoked Mackerel

Shallots, Cucumber, served on White Bread

Sausage Meat in Parma ham

Honey Glaze, Mustard, Micro Cress

Traditional Freshly Baked Scones

Cornish Clotted Cream, Strawberry Jam

Sweets

Black Forest Gateaux

White Chocolate

Passionfruit and Mango Cheesecake

Chocolate and Chestnut Macaroon

Raspberry and Lemon Mousse

Vanilla Sable

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill. GF = GLUTEN FREE DF = DAIRY FREE V = VEGAN VG = VEGETARIAN