

ROAST *Afternoon Tea*

Veve Clicquot

PER PERSON with TEA | 59 ❖❖ with TEA & a Cocktail | 69
with TEA & a glass of Veuve Clicquot Brut | 69
with TEA & a glass of Veuve Clicquot Rosè | 79
PER PERSON with TEA & BOTTOMLESS PROSECCO* | 85

Gluten Free Menu

DESSERTS

RUDOLF

Caramelised pear & caramel

CHRISTMAS TREE

Apple & vanilla custard cream

SANTA'S BELT

Dark chocolate, sour cherry & cocoa sponge

SCONES

With homemade seasonal jam & clotted cream

SAVOURY

ROAST SIGNATURE PORK & SAGE SCOTCH EGG

With piccalilli sauce

BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

CHEESE TART

With Parmesan tulle

SANDWICHES

PULLED PORK

Apple purée, pea shoot

SMOKED SALMON

Beetroot gravalax salmon, cream cheese, lemon, dill

ROAST TURKEY

Roast turkey, horseradish, mayonnaise, rocket

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV VEUVE CLICQUOT ROSÈ, NV

COCKTAILS

CHRISTMAS RITUAL

A winter twist on the White Russian with Disaronno, cinnamon vodka and a hint of cherry

ROAST CHEERS

Cranberry and raspberry syrup topped with Champagne. Light, crisp and full of festive spirit

SANTA'S PRESENT

Gin, lime and apple-vanilla syrup topped with Champagne. Elegant and sparkling

Should you require any substitutions or modifications to the items on our menu, a £5 per Afternoon Tea charge will be added to your bill.

* Bottomless prosecco will be served for 90 minutes. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. (V) - vegetarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies. Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.