

Summer AFTERNOON TEA MENU

WELCOME PLATTER

HOMEMADE CUMBERLAND SAUSAGE ROLL WHITE TRUFFLE & PARMESAN ARANCINI SWEET PEA & POTATO SOUP

SANDWICHES

POACHED CHICKEN WITH CAJUN CRÈME FRAICHE LOCALLY SMOKED SALMON, LEMON & DILL CREAM CHEESE VINTAGE CHEDDAR, SPRING ONION & CARROT (V) WHIPPED BRIE WITH SPICED PEAR CHUTNEY IN MINI BRIOCHE

SWEETS

STRAWBERRY & CREAM OPERA SLICE BLOOD ORANGE & GINGER MACARON RICH CHOCOLATE & COCONUT TART PEAR & VANILLA DOME

WARM SWEET

TRADITIONAL SCONES, SERVED WITH LOCAL CLOTTED CREAM & FRUIT PRESERVE

OPTIONAL SERVICE CHARGE

A 12.5% service charge will automatically be added to your cheque, this is optional and can be removed on request Please speak to a member of the Food & Beverage Team if you have any dietary requirements, allergens or food intolerances or wish to know anything about our menu

