

PARK ROOM

menu

Pas de Deux Afternoon Tea

From pointe to pastry, enjoy delicate pastries masterfully created by Head Pastry Chef Anthony Hurst. Designed to capture the grace and precision of classical ballet, each pastry flavour promises to pirouette on the palate.

Assortment of Tantalising Afternoon Tea Pastries

Pas de Deux

Crisp English Sparkling Wine granita
su

The Stage Awaits

Layered chocolate Opera cake
s,e,g,d

Ballet Choux

Traditional choux with salted caramel and hazelnut filling
s,e,g,d,n

En Pointe

Classic strawberry and cream sponge cake
s,e,g,d

The Crowning Moment

Coconut crèmeux with white peach and cherry compote
d

Prima Ballerina of the Park Room

*Lemon and Earl Grey cake with a white chocolate ballerina
dusted with sugar pearls*
e,d,g

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.

Allergen Key – Eggs (e), Fish (f), Dairy (d), Peanuts (p), Crustacean (c), Sesame (se), Sulphur (su), Celery (ce), Mustard (mu), Gluten (g), Lupin (l), Soya (s), Nuts (n), Yeast (ye).

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

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menu

Selection of Delicate Finger Sandwiches

Cucumber and garden mint
g,s

Smoked Oakham chicken, tarragon, crème fraîche
g,d,su,e,mu

Roast Aberdeen Angus beef, creamed horseradish
g,d,mu

Honey roast Yorkshire ham, Coleman's English mustard
g,d,mu

North Atlantic cold-water prawn, classic Marie Rose sauce
g,d,cr,e,mu,su

Open Sandwiches

Foreman's smoked Scottish salmon, cream cheese
f,g,d,e,cr

St Ewe's egg, mayonnaise, chives
g,d,e,mu,su

Plain and Raisin Buttermilk Scones

*Cornish clotted cream accompanied with your choice of British preserves:
strawberry, rose petal, rhubarb and ginger, gooseberry, raspberry, blackcurrant*
e,g,d

Fresh Home Baked Cakes

check allergens on display

*Afternoon Tea £70 per person
With a Glass of "R" de Ruinart Brut Champagne £83.00 per person*

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