



Festive Afternoon Tea

Available from 27th November to 1st January

£55 per person.

Sweet Selection

Pistachio Choux

Brown sugar craquelin, cardamom & orange crème, pistachio ganache

Roasted Pineapple

Coconut frangipane, coconut confit, pineapple compote, coconut ganache, lime

Sticky Toffee Delight

Toffee sponge, brown butter Breton, whisky & roasted vanilla ganache, salted caramel, caramel glaze, oat tuile

Black Forest Tart

Cocoa tartlet, cherry compote, marzipan sponge, 64% Manjari ganache, cherry crèmeux

Freshly Baked Scones

Plain and cranberry scones, clotted cream, a selection of handcrafted preserves

Savoury Selection

Lobster & Lemon Butter Roll

Lightly dressed lobster in a soft brioche-style roll, finished with lemon butter

Roast Turkey, Cranberry & Orange Zest

Free-range roast turkey, cranberry compote, orange zest, on rocket bread

Smoked Salmon, Dill Crème Fraîche & Pickled Cucumber

Silky smoked salmon, herbed crème fraîche, pickled cucumber, on charcoal bread

Truffled Egg Mayonnaise & Watercress

Free-range egg mayonnaise infused with black truffle, fresh watercress, on white bread

Brie, Fig & Honeyed Walnut

Creamy brie, fig preserve, caramelised walnuts, on multigrain bread

Organic Sausage Roll

Apricot & sage sausage meat, topped with mixed seeds

Christmas by the Lake

Allergens notice: Please speak to a member of the team if you have any dietary requirements, allergies or food intolerances. Service charge: A 12.5% charge will be automatically added to your bill.