

FESTIVE TIPSYP EVENING TEA

68

COCKTAIL FLIGHT —

White Chocolate & Raspberry: Mozart white liqueur, home-made raspberry cordial

Pear Cosmo: Grey Goose La Poire vodka, Cointreau, lime, cranberry

Mad Hatter Warmer: Bombay Sapphire gin, Sanderson Mad Hatters tea

SAVOURY—

Smoked salmon tartlet with crème fraîche and caviar

Stack of King of Hearts turkey and stuffing with cranberry jelly

Colston Bassett stilton with pear jelly on charcoal cracker

Croxton Manor brie and cranberry jelly with parmesan

Savoury scones with whole seed mustard and mozzarella, served with herb butter

SWEET —

Mad Hatters Bombay Sapphire gin Christmas tree meringue

Aged rum mini Christmas pudding

Dark chocolate and rum chessboard gateau

Tweedle Dee lemon and limoncello curd financier

Wonderland marshmallow magic mushrooms

Alice's naughty rum eggnog "Drink Me" potion



A discretionary service charge of 15% will be added to your bill.
For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request

FESTIVE TIPSYP EVENING PINK CHAMPAGNE TEA

78

Includes a glass of Laurent-Perrier Cuvée Rosé, Brut, N.V.

COCKTAILS —

CHAPTER ONE - DOWN THE RABBIT HOLE

12

Absolut vanilla vodka, Chambord raspberry liqueur, cranberry juice, vanilla syrup, double cream

CHAPTER TWO - THE POOL OF BLACK AND WHITE TEARS

12

Zacapa 23yr old rum, Frangelico liqueur, vanilla syrup, fresh coffee finished with double cream

CHAPTER THREE - THE CAUCUS RACE AND A LONG TALE

12

Cointreau liqueur, Galliano liqueur, orange juice, double cream

CHAPTER FOUR - THE RABBIT SENDS A LITTLE GREEN BILL

7

Fresh apple, mint, cucumber, served with a celery stick



#ImaMadHatter
I: @sandersonsocial T: @sandersonldn
F: sandersonhotel