

THE ROSEBERRY

FESTIVE AFTERNOON TEA £62

SANDWICHES

Roasted turkey, orange compote, sage and cranberries

Finest Cotswold egg with black truffle

Confit tuna, spring onion, piquillo pepper, green olives, oregano

Teriyaki salmon, asparagus with pickled ginger

Portland crab, wasabi tobiko, crayfish, miso, coriander with yuzu

Braised beef, watercress and horseradish

FRESHLY BAKED RAISIN, CRANBERRY & PLAIN SCONES

*Accompanied by Devonshire clotted cream,
strawberry jam, rose petal jelly and lemon curd*

HAND-MADE PASTRIES

Santa's beard

Crunchy chocolate, vanilla cremeux, raspberry confit

Holly night

Orange gingerbread, cherry jam, pistachio bavaoise

Snow ball

Crispy rice, chestnut coulis, sabayon crème fraiche

Orange log

Praline sponge, citrus cremeux, chocolate mousse

Christmas tart

Coconut bounty, fresh pineapple, hazelnut praline, coconut mousse

TRADITIONAL MINCE PIES

Pastry Chef: Paul Thieblemont

Please note that all prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. Our wines ABV is between 6% and 16%.

Please feel free to ask us for more detailed information.