

# AFTERNOON TEA

*£25pp or £29pp with a glass of house champagne*

MONDAY TO SUNDAY 12.00 - 17.00 IN THE LOUNGE & LOBBY



## FRESHLY BAKED SCONES

Plain & fruit scones  
with clotted cream & homemade jam

## SWEET TREATS

Pumpkin mousse, cinnamon crèmeux, pecan and pumpkin seed sable

Cranberry and white chocolate macaron

Peanut butter and gianduja delice

Pear and tonka frangipane tart

Vanilla, orange and almond Paris-Brest



## SAVOURY

Celeriac, bacon and truffle quiche

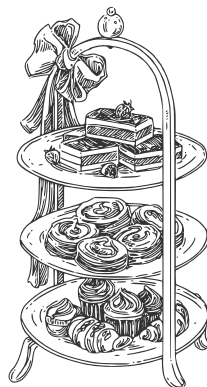
Beetroot and goats cheese tart

Duck, spiced plum chutney on granary seed bread

Crayfish, wasabi mayonnaise on tomato and herb bread

Mini Yorkshire pudding, roast beef and horseradish

A selection of Tea Makers of London teas



Excludes discretionary 12.5% service charge. All prices include VAT. If you have any dietary requirements or are concerned about food allergies, e.g. nuts you are invited to ask one of our team members for assistance when selecting menu items.

VEGETARIAN  
**AFTERNOON TEA**

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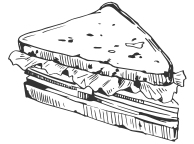


**FRESHLY BAKED SCONES**

Plain & fruit scones  
with clotted cream & homemade jam

**SWEET TREATS**

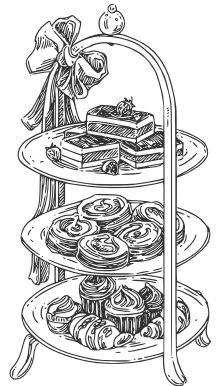
Pumpkin mousse, cinnamon crèmeux, pecan and pumpkin seed sable  
Cranberry and white chocolate macaron  
Peanut butter and gianduja delice  
Pear and tonka frangipane tart  
Vanilla, orange and almond Paris-Brest



**SAVOURY**

Caramelised red onion quiche  
Beetroot & goats cheese tart  
Egg mayonnaise and truffle on granary seed bread  
Hummus & marinated courgette on tomato & herb bread  
Mini Yorkshire pudding with roasted carrots & parsnips

A selection of Tea Makers of London teas



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