

# Festive Afternoon Tea

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Should you require a gluten free or vegan afternoon tea we require a minimum of 48 hours notice.

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## SAVOURY

Turkey, cranberry, stuffing, chestnut on wholegrain bread (gf upon request)

Scottish smoked salmon, capers, confit lemon, dill crème fraîche on brown bread (gf upon request)

Pickled cucumber, goats curd, mint, radish on white bread (v) (gf upon request)

Three cheese gougère, butternut squash, pecorino (v) (gf upon request)

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## PATISSERIES & SCONES

Tiramisu roulade, mascarpone chantilly (v)

Mont Blanc tartlet, chestnut sponge, vanilla mousse, candied chestnut (v)

Cranberry, orange bauble, orange mousse, cranberry glaze, milk chocolate (v)

Fruit and plain scones with Bonne Maman jam (v)

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We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.