

A F T E R N O O N T E A

C L A S S I C W I N T E R A F T E R N O O N T E A

A selection of loose leaf teas:

English Breakfast

Blended powerful Indian Assam and bright Kenyan teas that compliment milk and sugar

Earl Grey

Light aromatic blend of China teas scented with bergamot and lemon oils

Lady Grey

China tea scented with bergamot, orange and lemon oils, and citrus peel

Assam

Smooth, rich, full bodied and malty, Orange Pekoe at its best

Darjeeling with Elderflower and Lychee

Delicate, fresh tea with a burst of floral sweetness

Ceylon with Passion Fruit

Grown at high altitudes to give a light tea blended with sweet caramelised passion fruit

Mao Feng Green

Revitalising and delicate China tea, subtle and refreshing

Rooibos with Caramel

Rich, creamy, sweet caramel goes perfectly with refreshing red bush, naturally caffeine free

Camomile

Golden and sweet, flowery, light and gentle

Peppermint

Super refreshing, naturally caffeine free

Forest Fruits

Fragrant blend of apple, hibiscus, rosehip, raspberry and blackberry leaves, so refreshing

A selection of sandwiches:

Turkey, Sage Stuffing and Cranberry Mayonnaise

Crayfish Cocktail

White Stilton, Chestnuts and Fig Jam

Smoked Ham and Pineapple Chutney

Smoke Salmon, Horseradish, Apple, Fennel, Walnut Waldorf

Grilled Honeyed Butternut Squash, Pear and Rocket Salad

Delicious Plain and, Sultana and Apple Scones

served with Clotted Cream, Strawberry Jam and Ginger Conserve

Cakes:

Pear and Ginger

Pecan Praline

Salted Caramel and Chocolate

Pastries and Desserts:

Chocolate Tart

Cherry and Almond Fudge

Campari Panna Cotta

Macaroon

Gluhwein Shot

£40

*Served from 12.30pm to 5.30pm
All Allergen Information is available on request*

A F T E R N O O N T E A

C H A M P A G N E A F T E R N O O N T E A

Enjoy Classic Afternoon Tea accompanied by a glass of

Ayala Champagne

£50

Additional glass of Ayala Champagne

£14

G I N A F T E R N O O N T E A

Enjoy Classic Afternoon Tea accompanied by a glass of

Wirral Gin and Fevertree Light Tonic

£50

S O M E T H I N G D I F F E R E N T

A glass of Ayala Champagne with an assortment of
Hillbark Savoury and Sweet Canapés

£25

A glass of Ayala Champagne with Caspian Oscietra Caviar 50g
blinis, sour cream, chopped shallots, parsley, tomato concasse, grated egg and chopped caper berries

£195

C H I L D R E N ' S I C E C R E A M T E A

Hot Chocolate

Marshmallows

A selection of sandwiches:

Ham

Cheddar Cheese

Strawberry Jam

A selection of decorate your own cupcakes

Salted Caramel

Vanilla

Chocolate

Ice Cream in Tuille Cones

Vanilla Ice Cream topped with Raspberry Jam Coulis

Strawberry Ice Cream topped with 100's and 1000's

Chocolate Ice Cream topped with White Chocolate Crumb

£15

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