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## FESTIVE AFTERNOON TEA

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### FESTIVE SIGNATURE

£42

Our Afternoon Tea menu of savoury and sweet bites  
Your choice of tea  
Warm scones with clotted cream & fruit jam

### FESTIVE SPARKLING

£55

Your choice of 1 glass from our specialty drink selection  
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### FESTIVE SPLENDID

£80

Your choice of 1 glass from our specialty drink selection  
Our Afternoon Tea menu of savoury and sweet bites  
Chef's Fresh Black Truffle Grilled Cheese on homemade artisan sourdough, with caramelized onions, fresh new season Périgord black truffle, with Beaufort raw cow's milk cheese  
Your choice of tea  
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### OUR SPECIALTY DRINK SELECTION

Laurent-Perrier La Cuvée (Brut, NV)  
Laurent-Perrier La Cuvée Rosé (Brut, NV)  
Prosecco  
Non-alcoholic Sparkling Wine  
Red Wine - Wildflower, J. Lohr, Valdiguie, California, USA, 2016  
White Wine - Yealands Estate, Sauvignon Blanc, NZ, 2016

### OUR TEA SELECTION

Chamomile, Lemon Verbena, Yunnan Green Tea, English Breakfast, Earl Grey, Darjeeling, and Dominique Ansel Bespoke Blend (all from Camellia's Tea)

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## DRINKS

	Per Glass	Per Bottle
<b>CHAMPAGNE</b>		
Laurent-Perrier La Cuvée (Brut, NV)	£14	£80
Laurent-Perrier La Cuvée Rosé (Brut, NV)	£16	£90
<b>PROSECCO AND NON-ALCOHOLIC SPARKLING</b>		
Fiol, Extra Dry Prosecco, (NV)	£6	£30
Scavi & Ray, Non-Alcoholic Spumante	£5	£20
<b>WHITE WINE</b>		
Yealands Estate, Sauvignon Blanc, NZ, 2016	£7.50	£32
<b>RED WINE</b>		
Wildflower, J. Lohr, Valdiguie, USA, 2016	£8	£35

## FESTIVE AFTERNOON TEA



### SWEET

**REINDEER**  
chocolate mousse with hints of nutmeg and ginger, and caramel cremeux

**SANTA**  
orange mousse with cranberry, black cherry gelée and toasted cocoa nib

**GOLD**  
caramelised royal gala apples and cinnamon whipped ganache

**SNOWMAN**  
our take on classic British mince pie, with macerated raisins, currants, cranberries, cherries, orange zest, cinnamon, nutmeg and a splash of brandy

**WARM SCONES WITH CLOTTED CREAM AND FRESH STRAWBERRY JAM-FILLED GOLDEN STARS**

### SAVORY

**ALMOND**  
turkey ballotine with roasted Maris Piper potatoes, and toasted rosemary sage stuffing crumble

**GREEN**  
Scottish smoked salmon with pistachio dill crumble and yuzu cream cheese "snow"

**GOLD**  
egg salad with a hint of nutmeg, cumin, and sumac

**COCONUT**  
creamy winter butternut squash sage mousseline with fresh ricotta and toasted coconut

**SILVER**  
wild mushrooms, confit garlic, pumpkin seed,

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