
MOTHER'S DAY AFTERNOON TEA

MOTHER'S DAY SPARKLING

£55

Your choice of one glass from our specialty drink selection
Our Afternoon Tea menu of savory and sweet bites
Your choice of tea
Warm scones with clotted cream & strawberry jam
Plus a beautiful bouquet of daffodils and a box of homemade macarons to take home

MOTHER'S DAY SPLENDID

£80

Your choice of one glass from our specialty drink selection
Our Afternoon Tea menu of savory 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
Warm scones with clotted cream & strawberry jam
Plus a beautiful bouquet of daffodils and a box of homemade macarons to take home

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)

DRINKS

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

AFTERNOON TEA



SWEET

FULL BLOOM

brown butter financier, strawberry jam, rose ganache, rose petals

BLOSSOM

mascarpone mousse, Amarena cherry jam, dark chocolate, meringue "kisses"

FLOWER

vanilla mousse, lemon marmalade, cookie crumb, whipped basil ganache

BUD

lavender meringue, coconut ganache, passion fruit gelée, white chocolate petals

WARM SCONES, CLOTTED CREAM,
FRESH FRUIT JAM

SAVORY

FALLEN LEAF

steak tartare, crème fraîche, brioche toast, red radish

FULL LEAF

Cornish crab salad, apple, celery, brioche, baby watercress

YOUNG LEAF

smoked salmon, yuzu dill cream cheese, Japanese cucumber, microbasil

SHOOT

avocado & feta mousseline, green chili, coriander, squid ink choux

SEED

wild mushrooms, confit garlic, pumpkin seed, squid ink choux