
FRUIT & VEGETABLE PATCH AFTERNOON TEA

SIGNATURE

£39

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

SPARKLING

£50

Your choice of 1 glass from our specialty drink selection
Our Afternoon Tea menu of savoury and sweet bites
Your choice of tea
Warm scones with clotted cream & strawberry jam

SPLENDID

£70

Your choice of 1 glass from our specialty drink selection
Our Afternoon Tea menu of savoury and sweet bites
Chef's selection of premium savoury bites
Your choice of tea
Warm scones with clotted cream & strawberry jam

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

FRUIT & VEGETABLE PATCH
AFTERNOON TEA

SWEET



CARAMELIA HONEYBEE

Valrhona Carmelia, chocolate mousse, honey blackberry compote, hazelnut milk chocolate, crispy feuilletine



APRICOT & MANGO

Mango mousse, fresh apricot compote, passionfruit Valrhona chocolate, vanilla sablé



LEMON VIOLET

Blueberry violet jam, lemon whipped ganache, white chocolate, lemon financier, meringue, fresh viola flower



STRAWBERRY CUBE

Strawberry mousse, star anise-infused strawberry compote and almond sponge dipped in strawberry chocolate

WARM SCONES, CLOTTED CREAM,
STRAWBERRY JAM

SAVORY



BEETROOT

Roasted beetroot mousse, crème fraîche, dill, toasted pistachio and purple basil



ROMANESCO

Truffled cabbage coleslaw, cauliflower purée, romanesco, choux



MUSHROOM CROQUETTE

Sautéed portobello mushrooms, shallots, aged cheddar, garlic and bulgar wheat, crunchy potato crumbs



PEAS IN THE POD

English pea mousse, crushed peas, fresh mint, crème fraîche, pea and parmesan sablé "pod"