



# Festive Afternoon Tea



# AFTERNOON TEA

£45 for two

## SANDWICHES

### Roasted turkey

Cranberry mayonnaise, gem lettuce  
on white bloomer.  
304kcal

### Mature Cheddar cheese v

Chutney in a brown farmhouse roll.  
298kcal

### Egg mayonnaise v

Shallots and watercress  
on brown bloomer.  
291kcal

### Smoked salmon

Dill & lemon creme fraiche  
on brioche.  
280kcal

## SWEET TREATS

### Christmas spiced scone

Clotted cream, jam.  
517kcal

### Caramel, chocolate & hazelnut tart v Ve

486kcal  
(tart also contains almonds)

### Deep filled, butter pastry mince pie v

Crumble oat topping.  
378kcal

### Mulled fruit fool v

Crunchy granola.  
442kcal



Choose from the following blends:

### English Breakfast

0kcal

### Sri Lanka Decaffeinated

5kcal

### Earl Grey

7kcal

### Moroccan Mint

7kcal

### Lemongrass and Ginger

8kcal

### Sencha Green

0kcal

### Wild Fruit Melody

10kcal

### Masala Chai

8kcal

**Jug of Semi skimmed milk** 120kcal  
Available on request.

Milk alternatives

**Soya** 79kcal | **Coconut** 79kcal | **Oat** 110kcal | **Almond** 31kcal

## ADD BUBBLES

### Ayala Rosé France

A light yet expressive rosé, with aromas of strawberries  
and raspberries and a lengthy, voluptuous finish.

**12.95** 125ml **69.95** Bottle

### Ayala Brut France

A delicate Champagne, unveiling notes of citrus  
and white fruits with a long finish.

**12.95** 125ml **63.95** Bottle

### Chio Prosecco DOC, Spumante Italy

Off-dry with honeysuckle and peach flavours.

**6.75** 125ml **31.95** Bottle

Also available in 20cl **8.75**

## RESERVE SELECTION

### Bollinger Special Cuvée NV France **89.95**

complex and elegant with a wonderful combination  
of velvety bubbles from one of the few remaining  
independent family-owned Champagne houses.

Full drinks menu available, please speak to your Host.

Calorie information provided on this menu is per person.



Adults need around 2,000kcal a day

## **Food allergy or intolerance?**

We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present and there is also risk of allergen cross contamination through shared cooking equipment e.g. fryers. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. If you have a food allergy or intolerance, or just want more detail about the ingredients in our food and drinks including calories – please let our team know or scan the QR code to find out more.

FESTIVE AFTERNOON TEA COASTAL 2024