



THE
PALM COURT

EST. 1927

FESTIVE AFTERNOON TEA

Festive Afternoon Tea | 42 per person

Festive Afternoon Tea with Free Flowing of Chapel Down | 48 per person

SELECTION OF FINGER SANDWICHES

Whisky sour cured Scottish salmon, apple, beetroot relish [g,f,sd]

Free range egg saffron mayonnaise, watercress [e,g,sd]

Spiced roasted Surrey farm sirloin of beef, tomato chutney, wild rocket [g,sd]

Bronze turkey, orange, cranberry chutney [g,sd]

Crayfish and caviar lemon crème fraiche, pickled cucumber [g,cr,m,sd]

SELECTION OF FRESHLY BAKED SCONES

Selection of plain and rum soaked raisin and cranberry scones served with homemade selection of seasonal preserves and clotted cream [sd,g,e,m,tr]

SELECTION OF FINE PASTRIES

Cherry and rose mousse with white chocolate, pumpkin feuillantine crunch [g, tr, m, s, e]

Banoffee pie, William pear, honey jelly [g,e,m]

Festive spiced cookies [g,e,m]

Passion fruit, banana cremeux, strawberry jelly, almond sponge [g,m,e,tr]

Allergens:

[p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscs, [cr] Crustaceans, [s] Soya,
[g] Gluten, [ss] Sesame Seeds, [c] Celery, [mu] Mustard, [sd] Sulphur Dioxide

All prices are inclusive of vat at the current prevailing rate. 12.5 % Service charge at your discretion.
Please inform your server of any special dietary requirements that we should be made aware of when preparing your menu request.



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VEGETERIAN

Free range egg saffron mayonnaise, watercress
Goats cheese, red pepper pesto, wild rocket
Coriander hummus, yellow courgette, baby spinach
Avocado, grilled artichokes, tomato chutney
Somerset brie, orange and cranberry chutney

SELECTION OF FRESHLY BAKED SCONES

Selection of plain and rum soaked raisin and cranberry scones served with
homemade selection of seasonal preserves and clotted cream [sd,g,e,m,tr]

SELECTION OF FINE PASTRIES

Cherry and rose mousse with white chocolate, pumpkin feuillantine crunch [g, tr, m, s, e]
Banoffee pie, William pear, honey jelly [g,e,m]
Festive spiced cookies [g,e,m]
Passion fruit, banana cremeux, strawberry jelly, almond sponge [g,m,e,tr]

Allergens:

[p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscs, [cr] Crustaceans, [s] Soya,
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HIGH TEA

Free range poached eggs Royale, keta caviar

Glazed crab and dill omelette

Stilton and walnut muffin, pear chutney

Smoked turkey and cranberry croquette, stout and cheddar cheese sauce

Peppered chicken livers, pancetta, toasted brioche, onion marmalade

SELECTION OF FRESHLY BAKED SCONES

Selection of plain and rum soaked raisin and cranberry scones served with homemade selection of seasonal preserves and clotted cream [sd,g,e,m,tr]

SELECTION OF FINE PASTRIES

Cherry and rose mousse with white chocolate, pumpkin feuillantine crunch [g, tr, m, s, e]

Banoffee pie, William pear, honey jelly [g,e,m]

Festive spiced cookies [g,e,m]

Passion fruit, banana cremeux, strawberry jelly, almond sponge [g,m,e,tr]

Allergens:

[p] Peanuts, [tr] Treenuts, [l] Lupin, [m] Milk, [e] Eggs, [f] Fish, [mo] Molluscs, [cr] Crustaceans, [s] Soya,
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