



---

## EASTER AFTERNOON TEA

---

Classic Tea Selection | 39 per person  
Rare & Single Estate Tea | 42 per person

### SELECTION OF FINGER SANDWICHES

Chilly chocolate roasted Surrey farm sirloin of beef, onion marmalade [sd, g]  
Free range egg, curried mayonnaise, baby watercress [e, g]  
Olive oil poached Scottish salmon, horseradish crème fraiche [f, m, g]  
Honey roast gammon, apple and cider relish [m, sd, g]  
Prawn, avocado and baby spinach [cr, g]

---

### SELECTION OF HOMEMADE SCONES

Spiced golden raisin hot cross scones and plain scones [g, e, d, sd]  
Served with Cornish clotted cream, curd and a selection of seasonal preserves

---

### SELECTION OF FINE PASTRIES

Almond & cherry tart, mango and passion delice [d, g, n, e]  
Blackcurrant and vanilla bean egg, chocolate fennel [d, e]  
Pistachio and Cointreau opera [d, n, g,e]  
Sable breton, coconut and pineapple crème, coconut meringue [d, e, g]

#### 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.