

# MENU

## – AFTERNOON TEA –

**295 per person**  
**360 per person with a glass of BAS Brut MCC**

### Sweet

Carrot cupcake  
Citrus, cinnamon and almond sticky bun  
Dark chocolate truffle  
Strawberry jelly, chocolate crumble, cream  
Thyme and cheese scone, vanilla scone, butter, cheese, cream,  
seasonal homemade jams  
Valrhona Jivara chocolate ganache, white chocolate crème diplomat,  
crispy chocolate tuile

### Savoury

Caprese sandwich – mozzarella, basil pesto, glazed tomato,  
Kalamata olives  
Mini vegetarian quiche of the day  
Ocean sandwich – smoked trout, chive crème fraîche, pickled cucumber  
Reuben's sandwich – beef pastrami, homemade sauerkraut,  
emmental cheese, mustard aioli

### Coffee/tea

*(one per person included)*

### Add on

Charcuterie selection	80 per person
Cheese board	55 per person
Chef's spring roll & samosa selection	85 per person

#### *Terms & Conditions*

*Orders must be placed 48 hours in advance. Full prepayment is required to secure your reservations.*

*Prices and product availability are subject to change without notice. E&OE. All specials and promotions are limited to stock on hand. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA and DAIRY. Should you have any allergens please speak to the Manager who can advise of all ingredients used. Please also be aware that fish dishes may contain small bones and olives may contain stones.*

