

T H E
DINING ROOM
L E E U E S T A T E S

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
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, mustard aioli
Thyme and cheese scone, vanilla scone, butter, cream,
seasonal homemade jams

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 reservation.

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 on all ingredients used. Please also be aware that fish dishes may contain small bones and olives may contain stones.