

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

Afternoon Tea

250 per person

Bonbon

Cherry and pistachio marshmallow

Crispy caramel-filled meringue, lemon curd, blackberry compote,
crème Chantilly

Macaron

Peanut butter namelaka, banana- and mascarpone-filled choux,
candied peanuts

Scone, whipped cream, preserves

Valrhona Jivara chocolate ganache, white chocolate crème diplomat,
crispy chocolate tulle

Finger sandwiches:

Coronation chicken on sourdough

Pea guacamole on pain de mie

'Reuben' on brown pain de mie

Smoked trout on seed loaf

Coffee/tea

Turn your afternoon tea into a celebration and ask your waitron
about our Méthode Cap Classique and wines available.

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.