



Afternoon tea (sample menu)

Finger sandwiches

House smoked salmon with horseradish crème fraîche
Local ham and piccalilli
Free range egg mayonnaise with shallot and watercress
Cucumber and lemon cream cheese with mint

Chef's savoury

Haddon Estate venison and chestnut sausage roll with chutney purée

Homemade fruit and plain scones

Served with Cornish clotted cream and strawberry jam

Handmade pastries

Pistachio and apricot Bakewell tart
Lemon and yuzu tartlet with pink grapefruit and meringue
Exotic fruit pavlova
Chocolate marquise with praline cream

£37.00 per person

Add some fizz

Ferghettina Franciacorta Brut	Glass £8.50 Bottle £42.00
Henners Brut NV	Glass £12.50 Bottle £59.00
Taittinger Brut NV (Half Bottle)	Glass £16.50 ½ bottle £42.00 Bottle £75.00

An optional service of 12.5% will be added to your bill.
This goes directly to our hardworking team who work hard to make your experience truly unforgettable.

Please contact us in advance to advise of any dietary requirements