

Festive Afternoon Tea

Egg & mayonnaise open sandwich (GFa)

Pickled quail egg, wild mushroom & truffle mayonnaise, chives

Turkey, pork & stuffing sandwich (GFa)

Roast turkey, pork, brie & cranberry stuffing

Salmon en croûte (GFa)

Puff pastry, salmon, spinach, dill, cream cheese

Sausage roll (GFa)

Puff pastry, sausagemeat, brie & cranberry mousse, red onion chutney

Poached pear parfait, toasted almonds, mulled wine coulis (GF)

Christmas pudding, dark & white chocolate, freeze dried raspberries (GFa)

Winter pavlova, macerated berries (GF)

Pistachio & spiced mascarpone yule log

Fruit scone served with cinnamon-spiced clotted cream and strawberry jam (GFa)

Vegetarian Afternoon Tea

Egg & mayonnaise open sandwich (GFa)

Pickled quail egg, wild mushroom & truffle mayonnaise, chives

Brie & cranberry sandwich (GFa)

Crispy oyster mushroom, butterbean pâté, stuffing sandwich (GFa)

Plant-based sausage roll (GFa)

Poached pear parfait, toasted almonds, mulled wine coulis (GF)

Christmas pudding, dark & white chocolate, freeze dried raspberries (GFa)

Winter pavlova, macerated berries (GF)

Pistachio & spiced mascarpone yule log

Fruit scone served with cinnamon-spiced clotted cream and strawberry jam (GFa)

£37 per person

An optional service charge of 12.5% will be added to your bill.

This goes directly to our team members who work hard to make your experience truly unforgettable.

If you have an allergy or intolerance, please speak to a member of our team before ordering food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients.

(GFa) dishes that can be adapted to suit a gluten-free diet