

2024 FESTIVE AFTERNOON TEA MENU

Available from Friday 29th November to Thursday 26th December 2024
Monday to Saturday: 12:00pm to 5:00pm, Sunday: 3:00pm to 5:00pm

Selection of Finger Sandwiches:

South Hill Farm Egg Mayonnaise, Watercress (EG, G, GFO, V)
Roast Woolley Park Farm Turkey, Cranberry Stuffing (EG, G, GFO, SL)
Smoked Salmon, Crème Fraîche, Cucumber (D, F, G, GFO)
Mount Grace Roast Beef, Horseradish Cream (D, G, GFO)

Savoury Treat:

Turkey & Sage Scotch Egg, Cranberry Gel (EG, SL)

Homemade Scones:

Plain & Festive Cherry Scones, Mulled Fruit Jam,
Clotted Cream (D, EG, G, GFO, SL, V)

Selection of Homemade Pâtisserie:

Chocolate Orange & Baileys Layer Cake (D, EG, G, N, SL, V)
White Chocolate Snowman Macaroon (EG, N, V)
Apple & Mincemeat Crumble, Brandy Cream (D, G, SL, V)
Florentines (D, G, N, V)
Fruit Stollen (D, EG, G, SL, V)

Served with freshly brewed Tea, Coffee or Hot Chocolate

Please speak to a member of the team to view our full tea and coffee selection.

39 per person

Celebrate in style by adding a glass of:

Mulled Wine or Prosecco - 6 per glass

Please speak to your server prior to ordering if you have any specific allergies or dietary requirements.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(D) DAIRY | (EG) EGGS | (F) FISH | (G) GLUTEN | (GFO) GLUTEN FREE OPTION
(N) NUTS | (SL) SULPHITES | (V) VEGETARIAN

Please Note: Gluten Free & Vegan Options are available on request a minimum of 48 hours in advance.

2024 FESTIVE GLUTEN FREE AFTERNOON TEA MENU

Available from Friday 29th November to Thursday 26th December 2024
Monday to Saturday: 12:00pm to 5:00pm, Sunday: 3:00pm to 5:00pm

Selection of Finger Sandwiches:

South Hill Farm Egg Mayonnaise, Watercress (EG, V)
Roast Woolley Park Farm Turkey, Cranberry Stuffing (EG, SL)
Smoked Salmon, Crème Fraîche, Cucumber (D, F)
Mount Grace Roast Beef, Horseradish Cream (D)

Savoury Treat:

Turkey & Sage Scotch Egg, Cranberry Gel (EG, SL)

Homemade Scones:

Plain & Festive Cherry Scones, Mulled Fruit Jam,
Clotted Cream (D, EG, SL, V)

Selection of Homemade Pâtisserie:

Chocolate Orange & Baileys Layer Cake (D, EG, N, SL, V)
White Chocolate Snowman Macaroon (EG, N, V)
Apple & Mincemeat Crumble, Brandy Cream (D, SL, V)
Florentines (D, N, V)
Fruit Stollen (D, EG, SL, V)

Served with freshly brewed Tea, Coffee or Hot Chocolate

Please speak to a member of the team to view our full tea and coffee selection.

39 per person

Celebrate in style by adding a glass of:

Mulled Wine or Prosecco - 6 per glass

Please speak to your server prior to ordering if you have any specific allergies or dietary requirements.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(D) DAIRY | (EG) EGGS | (F) FISH | (N) NUTS | (SL) SULPHITES | (V) VEGETARIAN

Please Note: Gluten Free & Vegan Options are available on request a minimum of 48 hours in advance.

2024 FESTIVE VEGETARIAN AFTERNOON TEA MENU

Available from Friday 29th November to Thursday 26th December 2024
Monday to Saturday: 12:00pm to 5:00pm, Sunday: 3:00pm to 5:00pm

Selection of Finger Sandwiches:

South Hill Farm Egg Mayonnaise, Watercress (EG, G, GFO)
Red Pepper Hummus, Grilled Courgette (G, GFO, VG)
Coronation Chickpea, Baby Gem (G, GFO, VG)
Dill Pickled Cucumber, Cream Cheese (D, G, GFO, SL)

Savoury Treat:

Spiced Vegetable Croquette (VG)

Homemade Scones:

Plain & Festive Cherry Scones, Mulled Fruit Jam,
Clotted Cream (D, EG, G, GFO, SL)

Selection of Homemade Pâtisserie:

Chocolate Orange & Baileys Layer Cake (D, EG, G, N, SL)
White Chocolate Snowman Macaroon (EG, N)
Apple & Mincemeat Crumble, Brandy Cream (D, G, SL)
Florentines (D, G, N)
Fruit Stollen (D, EG, G, SL)

Served with freshly brewed Tea, Coffee or Hot Chocolate

Please speak to a member of the team to view our full tea and coffee selection.

39 per person

Celebrate in style by adding a glass of:

Mulled Wine or Prosecco - 6 per glass

Please speak to your server prior to ordering if you have any specific allergies or dietary requirements.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(D) DAIRY | (EG) EGGS | (G) GLUTEN | (GFO) GLUTEN FREE OPTION
(N) NUTS | (SL) SULPHITES | (V) VEGAN

Please Note: Gluten Free & Vegan Options are available on request a minimum of 48 hours in advance.

2024 FESTIVE VEGAN AFTERNOON TEA MENU

Available from Friday 29th November to Thursday 26th December 2024
Monday to Saturday: 12:00pm to 5:00pm, Sunday: 3:00pm to 5:00pm

Selection of Finger Sandwiches:

Red Pepper Hummus, Grilled Courgette (G, GFO)
Heritage Beetroot, Red Cabbage Coleslaw (G, GFO)
Coronation Chickpea, Baby Gem (G, GFO)
Dill Pickled Cucumber, Vegan Feta (G, GFO, SL)

Savoury Treat:

Spiced Vegetable Croquette

Homemade Scones:

Plain & Festive Cherry Scones, Mulled Fruit Jam,
Vegan Cream (G, GFO, SL)

Selection of Homemade Pâtisserie:

Chocolate Orange Layer Cake (G, N)
White Chocolate Snowman Macaroon (N)
Apple & Mincemeat Crumble, Vegan Brandy Cream (SL)
Florentines (G, N)
Fruit Stollen (G, SL)

Served with freshly brewed Tea, Coffee or Hot Chocolate

Please speak to a member of the team to view our full tea and coffee selection.

39 per person

Celebrate in style by adding a glass of:

Mulled Wine or Prosecco - 6 per glass

Please speak to your server prior to ordering if you have any specific allergies or dietary requirements.

Every effort is made to ensure our dishes are allergen free, but there is a possibility of cross contamination in a busy kitchen environment.

(G) GLUTEN | (GFO) GLUTEN FREE OPTION | (N) NUTS | (SL) SULPHITES

Please Note: Gluten Free & Vegan Options are available on request a minimum of 48 hours in advance.