

# CHRISTMAS AFTERNOON TEA MENU

SERVED ON A TRADITIONAL 3-TIERED STAND

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Freshly Baked Plain, Cranberry & Orange Scones with Clotted Cream & Strawberry Jam

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## SELECTION OF HAND-MADE SWEET CAKES AND PASTRY

Mince Pies

Raspberry Sable Bretons with Lemon Crème

Festive Cookies with Dolche De Leche

Traditional Christmas Fruit Cake

Chocolate & Cherry Yule Log with Kirsch

Strawberry Profiteroles with Crème Chantilly and Fresh Strawberries

Mango & Passion Fruit Mousse

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## SELECTION OF DELICIOUS AND DELICATE HAND-MADE FINGER SANDWICHES WITH TRADITIONAL FILLINGS AND TOPPINGS

Cucumber and Philadelphia Cream Cheese Sandwich in White Bread (V)

Smoked Scottish Salmon on Brown Bread with Sour Cream, Cucumber, Dill and Capers

Roulade of Slow Roasted Beef, Rye Bread, Mixed Salad and Horseradish Spread

Vol-Au-Vent Stuffed with Coronation Chicken and Topped with Mango Chutney

Duck & Fig Terrine on Toasted Wholemeal Bread, Spread with Cinnamon & Apple Puree

Topped with Cherry Jam

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## SELECTION OF TEAS (POT)

English Breakfast, Earl Grey, Green Tea, Camomile, Cranberry & Raspberry,

Blackcurrant & Blueberry, Peppermint Tea

OR

## CAFETIERE OF COFFEE

Please let us know if you have any food intolerances when you make your reservation.