

NEW YEAR AFTERNOON TEA MENU

SELECTION OF HAND-MADE SWEET CAKES AND PASTRY

Raspberry Yogurt Tea Cake

Pastry Tart Filled with Home-made Smooth Crème Patisserie Topped with Fresh Berries

Brownie Mousse Cake

Layers of chocolate brownie, crunchy praline, chocolate mousse, chocolate creamy and topped with mirror glaze

Mango Profiteroles

Strawberry Mousse

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

Cucumber and 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

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

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.