

PARK ROOM

menu

Gluten Free Afternoon Tea

Selection of Delicate Finger Sandwiches

Cucumber, garden mint, butter

s

Smoked Oakham chicken, tarragon, crème fraîche

d,su,e,mu

Roast Aberdeen Angus beef, creamed horseradish

e,s,mu,su

Honey roast Yorkshire ham, Coleman's English mustard

s,mu,su

North Atlantic cold-water prawn, classic Marie Rose sauce

c,f,e,s,ce,mu,su

Open Sandwiches

Foreman's smoked Scottish salmon, cream cheese

c,f,e,s,d

St Ewe egg, mayonnaise, chives

e,mu,su,s

Plain and Raisin Buttermilk Scones

s,d,su

Cornish clotted cream accompanied with your choice of British preserves: strawberry, rose petal, rhubarb and ginger, gooseberry, raspberry, blackcurrant

Assortment of Tantalising Afternoon Tea Pastries

English Sparkling Wine granita

su

Rhubarb and strawberry meringue

s

Lavender and lemon cake

s

Chocolate and raspberry cup

s

Single origin chocolate cake coated in Belgian chocolate

s

Mango purée, fresh berry compote and dehydrated mango

Fresh Home Baked Cakes

Afternoon Tea £70 per person

With a Glass of "R" de Ruinart Brut Champagne £83.00 per person

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.

Allergen Key – Eggs (e), Fish (f), Dairy (d), Peanuts (p), Crustacean (c), Sesame (se), Sulphur (su), Celery (ce), Mustard (mu), Gluten (g), Lupin (l), Soya (s), Nuts (n), Yeast (ye).

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.