

PARK ROOM

menu

*The Magic Faraway Tree
Afternoon Tea*

Assortment of Tantalising Afternoon Tea Pastries

Silky's Sparkling Granita

A crisp and refreshing granita

The Magic Faraway Tree

The enchanted tree transforms into a chocolate sponge layered with orange jam, encased in a milk chocolate shell, and finished with candy floss and a forest moss-inspired crumble

g,d,e

Honey 'Pop' Cake

Honey and pear compote with honeycomb crunch

g,d,e

Woodland Whispers

Chocolate cake with morello cherry preserve and whipped vanilla ganache

g,d,e,su

The Land of Dreams

Creamy chocolate mousse with vanilla marshmallow

g,d,e

Moonface's Mandarin Mousse

Ginger and mandarin mousse on a gingersnap and caramelised chocolate biscuit

g,d,e

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.

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Selection of Delicate Finger Sandwiches

*Cucumber & garden mint
g*

*Smoked Oakham chicken, tarragon, crème fraîche
d,e,g,mu,su*

*Roast Aberdeen Angus beef, creamed horseradish
d,g,mu*

*Honey roast Yorkshire ham, Coleman's English mustard
e,g,mu,su*

*North Atlantic cold-water prawn, classic Marie Rose sauce
cr,f,e,g,mu,su*

Open Sandwiches

*Foreman's smoked Scottish salmon, cream cheese
cr,f,d,e,g*

*St Ewe's egg, mayonnaise, chives
d,g,e,mu,su*

Plain and Raisin Buttermilk Scones

*Cornish clotted cream accompanied with your choice of British preserves:
strawberry, rose petal, rhubarb & ginger, gooseberry, raspberry, blackcurrant
e,g,d*

Fresh Home Baked Cakes

Please check allergens on display

With a glass of "R" de Ruinart Brut Champagne £88.00 per person

With our Mother's day Bloom Champagne Cocktail £88 per person

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