

PARK ROOM

menu

Vegan Afternoon Tea

Selection of Delicate Finger Sandwiches

Avocado and tomato

^{s,g}
Cucumber and garden mint

^{s,g}
Artichoke and sundried tomato

^{s,g,su}
Roasted portobello mushrooms

^{s,mu,su,g}
Chickpea and nori cocktail

Open Sandwiches

Edamame, tofu and vegan mayo

^{s,mu,su,g}
Tomato, caper and pickled shallot bruschetta

^{s,mu,su,g}

Homemade Plain and Raisin Scones

^{su,s}

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.

PARK ROOM

menu

Vegetarian Afternoon Tea

Selection of Delicate Finger Sandwiches

Avocado and tomato

s,g

Cucumber, garden mint, butter

s,g

Artichoke and sun dried tomato

s,g,su

Roasted Portobello mushroom

s,mu,su,g

West Country cheddar cheese, Branston pickle

s,d,su,g

Open Sandwiches

Artichoke, black olive, cherry tomato and cream cheese

e,s,d,su,g

St Ewe egg, mayonnaise, chives

e,s,d,mu,su,g

Plain and Raisin Buttermilk Scones

e,d,g,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

Heather honey mousse

e,d,g

Traditional Irish apple cake

e,d,g

Strawberry and buttercream delight

e,d,g

Lemon baked cheesecake

e,d,g

Dark chocolate cake with orange essence

e,d,g,n

Fresh Home Baked Cakes

Afternoon Tea £70 per person

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

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