



AFTERNOON TEA

Selection of Traditional Sandwiches

Roast Oxfordshire beef, tomato and horseradish
(G, D, SD, E, S, CE)

Smoked salmon, caper and dill cream cheese
(G, D, F, SD)

Heritage egg mayonnaise, mustard cress
(G, D, E, MU, SD)

Smoked tomato and cheddar quiche
(G, D, E, S, SD)

Homemade Pastries

Sponge

Mango and yoghurt opera cake
(G, D, E, N, S)

Tart

Warm frangipane and pear tart
(G, D, E, N)

Mousse

Apricot 'pumpkin' mousse, pistachio biscuit
G, D, E, N, S

Macaron

Coffee gel and white chocolate cream
(D, E, N, S)

Fruit and Plain Scones

Homemade buttermilk plain and raisin scones
served with Cornish clotted cream, strawberry preserve
(G, D, E)

Afternoon Tea

£43.00

Enjoy the following to celebrate any occasion:

Testulat, Carte d'Or, Blanc de Noirs, Epernay £16.00

Dinton Folly, Buckinghamshire, England £14.50

Gusbourn, Rosé Brut, Kent, West Sussex, England £16.50

Afternoon tea is freshly prepared to be enjoyed in our drawing rooms.

ALLERGENS AND SPECIAL DIETS

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also in complying with specific dietary requests, there remains a risk, all be it small, that traces from other dishes may be present in food served here, or on surfaces.