



SAMPLE MENU
THE COTTAGE AFTERNOON TEA
£28 PER PERSON

SAVOURY

CURED HAM VIOLET MUSTARD MAYONNAISE G, M, E, MU
MATURE CHEDDAR CHEESE, SPRING ONION CHIVE G, M, SU, E, MU
SMOKED SALMON PATE, LEMON & CHIVE CRÈME FRAICHE G, M, F
HOME BAKED GLOUCESTER OLD SPOT SAUSAGE ROLL G, M, E, MU

BUTTERMILK SCONES

PLAIN AND SULTANA SCONES, CLOTTED CREAM & STRAWBERRY JAM G, SU, M, E

CAKES & PASTRIES

CARROT CAKE MUFFIN, CINNAMON CREAM CHEESE FROSTING, OAT GRANOLA G, M, E, NU
BLACKBERRY AND APPLE MACARON, VANILLA, WHITE CHOCOLATE GRANACHE G, M, E
WOODRUFF PANNACOTTA, POACHED RHUBARB M
CHOCOLATE CREMEUX, CHOCOLATE CAKE, ORANGE G, M, E, NU

QUINTESSENTIAL AFTERNOON TEA WITH TEA OR COFFEE OF YOUR CHOICE £28 PER PERSON
PIERRE MIGNON CREMIER CRU CHAMPAGNE AFTERNOON TEA £39 PER PERSON

TEAS

ENGLISH BREAKFAST | DARJEELING | ASSAM | EARL GREY | DECAFFEINATED TEA
LAPSANG SOUCHONG | CAMOMILE | JASMINE | PEPPERMINT
ROOIBOS | RED BERRY

COFFEE

CAFETIÈRE PER PERSON

*Please let the team know of any allergies or intolerances. Not all ingredients or allergens are listed.
F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard
G=Gluten / P=Peanuts / SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide
A discretionary 10% service charge will be added to your bill.*