



## Easter Afternoon Tea Menu

### Finger Sandwiches & Fresh Rolls

Local Smoked Salmon on Horseradish and Whole Wheat Bread

*(gluten, milk, fish)*

Free Range Egg and Watercress on White Bread (v)

*(egg, gluten, milk)*

Chicken and Spring Onion Mayonnaise on Tarragon Bread

*(gluten, milk)*

Suffolk Ham & English Mustard Mayonnaise on Tomato Bread

*(gluten, mustard, milk)*

### Savouries

Newmarket Sausage Roll

*(gluten, egg)*

Wild Garlic & Cheddar Quiche (v)

*(gluten, egg, milk)*

### Warm Scones

A choice of Plain or Fruit (v)

*(gluten, egg, milk, sulphites)*

With Tiptree Strawberry Jam, Clotted Cream & Homemade Lemon Curd

### Cake Selection

Orange Blossom Shortbread with Orange Blossom Gel(v)

*(gluten, milk)*

Homemade Carrot Cake (nut free) (v)

*(soya, milk, egg)*

White Chocolate Bunny with White Chocolate Mousse (v)

*(soya, milk)*

Edible Chocolate Flower Pot with Dark Chocolate Mousse,

Chocolate “soil” and Edible Flowers (v)

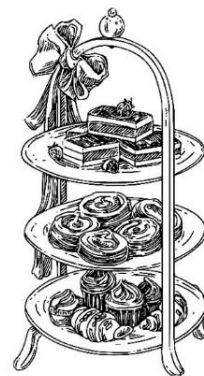
*(gluten, milk, egg, soya, nuts)*

Homemade Mini Hot Cross Bun (v)

*(milk, egg, gluten, sulphites)*

Full Afternoon Tea with a Selection of Teas or Cafetiere of Coffee £28.00

Champagne Afternoon Tea including a Glass of Billecart-Salmon Brut Reserve £41.50



Some dishes may contain nuts or traces of nut oils. All the dishes on the menu are inclusive of VAT. A 10% discretionary service charge is added to all bills. Gratuities are paid directly to staff. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal. All dishes are subject to change at any time.



## Afternoon Tea Drinks Selection

### Your choice of tea

**Everyday Brew** - Robust in flavour, a blend of three teas Gutsy Assam, Mellow Ceylon & powerful Rwandan.

**Darjeeling Earl Grey Tea** - A strong Earl Grey, full of Bergamot, fragrant full flavour, exotic flora tones with zesty citrus Bergamot

**Honeybush & Rooibos** - Two unique South African plants, growing only in the Cederberg Mountain region naturally decaffeinated, soothing and full of nutrients. An Earthy, mahogany coloured nectar that gives way to a subtly, nutty flavour.

**Mao Feng Green Tea** - Light and Clean, this tea has a delicate natural taste of fresh air, Peaches and Apricots. a Great example of a Classic Green Tea.

**Peppermint Leaf Tea** - Whole Mint leaves for big flavour, then refreshing and vibrant Mint Tea.

**Chamomile Flowers Tea** - Tea full of whole Chamomile flowers. A beautiful yellow cup of tea which gives way to a sweet and surprisingly juicy flavour of Camomile, very soothing.

**Super Fruit Tea** - Tea infused with invigorating Hibiscus flowers and Redberries, punchy and full of fruit flavours, a beautiful red hue.

**Lemon & Ginger Tea** - Subtle Lemon tones with a Ginger kick, an uplifting tea

### Your choice of coffee

Cafetiere

Decaffeinated Cafetiere

### Your choice of premium coffee

£3.95

Espresso/ Double Espresso

Decaffeinated Espresso

Machiato

Americano

Latte

Flat White

Cappuccino

Mocha

### Sparkling & Champagne

125ml/Bottle

Prosecco Spumante "Borgo Alato"

£7.50/£39.00

### Champagne

Billecart-Salmon Brut Reserve

£13.50/£80.00

Billecart-Salmon Brut Rose

£17.50/£99.00

Billecart-Salmon Blanc de Blancs

£21.50/£120.00

### English Sparkling wine

Gusborne, Twenty Eighteen Blanc de Blancs

£59.00

Gusborne, Twenty Eighteen Rose

£63.00

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