

champagne afternoon tea

A selection of homemade finger sandwiches on artisan bread:

Roast chicken, French sorrel and lemon mayonnaise
on malt bread

Clarence Court egg mayonnaise, heritage tomato and basil
on white bread

Peppered beef pastrami, horseradish, fennel and pickled
shallots on rye bread

English cucumber and lemon verbena cream
on white bread

Dorrington ham, nasturtium and mustard butter
on onion bread

A seasonal pre-dessert from the chef

Warm raisin and plain scones from our bakery, served
with seasonal preserves and Cornish clotted cream

A selection of pastries:

Strawberry cheesecake
Cream cheese mousse, strawberry compote

Pistachio choux
Apricot compote, pistachio cream

Blueberry and blackcurrant tart
Almond cream, blackcurrant compote

Black Forest
Chocolate crèmeux, kirsch mousse

A choice of our specially selected grand and rare teas