



Festive AFTERNOON TEA

CUMBRIAN BUTTERED TURKEY BREAST & CRANBERRY *(gfo)*

EGG, TRUFFLE & WATERCRESS *(gfo)*

GOOSNARGH GOLD LANCASHIRE CHEESE & APRICOT CHUTNEY *(v) (gfo)*

ATLANTIC PRAWN & CRAYFISH BRIOCHE ROLL | BLOODY MARY SAUCE *(gfo)*

WILD BOAR & APPLE SAUSAGE ROLL

SUN-DRIED TOMATO & SANDHAM SMOKED CHEDDAR TART *(gf)*

HOMEMADE CRANBERRY & ORANGE SCONE | HOMEMADE VANILLA SCONE *(gfo)*

CLOTTED CREAM | STRAWBERRY JAM

CLEMENTINE TART | DARK CHOCOLATE SHAVINGS *(gf)*

POPPYSEED & ELDERFLOWER DRIZZLE CAKE

EGGNOG PROFITEROLE | WHITE CHOCOLATE & RASPBERRIES

MINCE PIE *(gfo)*

TRADITIONAL AFTERNOON TEA

£28.50 per person

COCKTAIL AFTERNOON TEA

£35.50 per person

CHAMPAGNE AFTERNOON TEA

£37.50 per person

Served daily 12pm-5pm

(v) Vegetarian *(ve)* Vegan *(veo)* Vegan option available *(gfo)* Gluten free option available
All dietary requirements must be communicated upon booking.

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering.
We can then advise you about the ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen,
we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

Effortlessly Beautiful