ROAST *Afternoon Tea*

Veuve Clicquot

PER PERSON with TEA | 59 ✣ with TEA & a Cocktail | 69
with TEA & a glass of Veuve Clicquot Brut | 69
with TEA & a glass of Veuve Clicquot Rosè | 79
PER PERSON with TEA & BOTTOMLESS PROSECCO* | 85

Gluten Free Menu

DESSERTS

RUDOLF
Caramelised pear & caramel

CHRISTMAS TREE
Apple & vanilla custard cream

SANTA'S BELT
Dark chocolate, sour cherry & cocoa sponge

SCONES
With homemade seasonal jam & clotted cream

SAVOURY

ROAST SIGNATURE PORK & SAGE SCOTCH EGG
With piccalilli sauce

BRAISED BEEF CROQUETTE
With horseradish emulsion, mustard cress

CHEESE TART
With Parmesan tulle

SANDWICHES

PULLED PORK
Apple purée, pea shoot

SMOKED SALMON
Beetroot gravalax salmon, cream cheese, lemon, dill

ROAST TURKEY
Roast turkey, horseradish, mayonnaise, rocket

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV
VEUVE CLICQUOT ROSÈ, NV

COCKTAILS

CHRISTMAS RITUAL
A winter twist on the White Russian with Amaretto Disaronno Velvet, Vodka, cinnamon and Cherry

ROAST CHEERS
Cranberry and raspberry topped with sparkling wine. Light, crisp and full of festive spirit

Non alcoholic version available

SANTA'S PRESENT
Gin, lime and apple-vanilla topped with sparkling wine. Elegant and sparkling

Non alcoholic version available

Should you require any substitutions or modifications to the items on our menu, a £5 per Afternoon Tea charge will be added to your bill.

* Bottomless prosecco will be served for 90 minutes. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. (V) - vegetarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies. Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.