ROAST *Afternoon Tea*

Veuve Clicquot

PER PERSON with TEA | 65 ✣ with TEA & a Mocktail| 75

Halal 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

BRATWURST SAUSAGE ROLL
With pea protein, red pepper pesto

VEGETARIAN SCOTCH EGG
With pea protein, piccalilli sauce

BRAISED BEEF CROQUETTE
With horseradish emulsion, mustard cress

SANDWICHES

BRIDGE ROLL
Coronation chicken, coriander, cress

NORDIC SEEDED
Beetroot gravalax salmon, cream cheese, lemon, dill

ONION LATERAL
Tofu, mayonnaise, cress

NON ALCOHOLIC COCKTAILS

ROAST CHEERS
Cranberry and raspberry s topped with Levin Blanc de Blancs. Light, crisp and full of festive spirit

SANTA'S PRESENT
Apple and vanilla with lime, finished with Tropic All and Levin Blanc de Blanc. Refreshing, elegant and sparkling

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.