

Amuse Bouche

Forest Mushroom Velouté
truffle oil

Savoury

Oak-Smoked Salmon on Rye
horseradish crème, pickled cucumber

Coronation Chicken on Granary
golden sultanas, micro coriander

Foraged Herb Egg Mayonnaise (v)
mustard cress, tomato loaf

Lime Compressed Cucumber (v)
herb goat cheese, sorrel, white bloomer

Dressed Crab Brioche Roll
celeriac, lemon balm

Sweet

Matcha Opera (v)
matcha sponge, buttercream, ganache

Vanilla Mille-Feuille (v)
puff pastry, vanilla diplomat cream

Glazed Pear Tartelette (v)
almond, crème pâtissier, alyssum

Elderflower & Lemon Verbena Posset (v)
seasonal berries

Freshly Baked Scones (v)
strawberry jam, clotted cream, lemon curd

Mini Macarons (v)
chocolate, raspberry

Traditional afternoon tea £65 per guest

*Champagne afternoon tea £80 per guest
includes a glass of Billecart Salmon, Le Reserve*



(v) vegetarian, (vg) vegan

Please inform our team of any allergies or intolerances when ordering. For full allergen information, scan the QR code.