



# A FESTIVE AFTERNOON TEA

December 2021



## Champagne & Winter Cocktails

A glass of Rathfinny Brut NV, Sussex 10

A glass of Deutz Brut Classic NV, Champagne 11.5

A glass of Deutz Brut Classic Rosé NV, Champagne 12.5

### RED STAGGER 10.5

Red Stag Bourbon, Roobee gin, cherry vanilla, bitters

### APPLE CRUMBLE 12

FAIR. Rum, Tiptree Quince liquor, lemon, cinnamon,  
apple purée, egg white

### LOVE POTION 12

Earl Grey infused Bombay Sapphire, honey,  
blackberry purée and prosecco

### MRS. CLAUS 12.5

Roobee gin, sloe gin, Rathfinny English sparkling,  
cherry and vanilla





## A FESTIVE AFTERNOON TEA

### SAVOURY

Pigs in blanket navettes

Scottish smoked salmon, dill creme fraiche sandwich

Clarence Court egg and truffle sandwich

Wild mushroom and chestnut tartlet

*refills available on request*

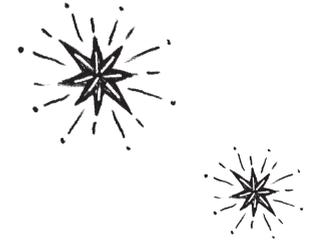


### SCONES

Orange blossom and cranberry scones,

clotted Devonshire cream and

Bermondsey Bramble jam



### SWEET

Mont Blanc shot glasses, vanilla panna cotta, chestnut  
mousseline, candid chestnuts and meringue

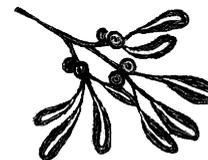
Fondant iced lemon gingerbread swan

Dark chocolate ganache and orange jelly tartlet

Black Forest sparkle macaroons, cherry curd, dark  
chocolate cremeux

Choux snowmen filled with Baileys cream

34.50 per person



Please let us know if you have any dietary requirements or allergies.  
A discretionary 12.5% service charge will be added to your bill.

# A GENTLEMAN'S AFTERNOON TEA

Pulled Irish beef burger  
Heritage beetroot crisps  
Baked Stilton cheese scone  
Gloucester Old Spot sausage roll  
Mini Curious Brew battered fish and chips  
Welsh rarebit  
Dark chocolate ganache and orange jelly tartlet

34.50 per person  
38.50 including a tankard of Curious IPA



Please note, we are unable to offer vegetarian or gluten free options as part of Mr Falstaff's afternoon tea. Please let us know if you have any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill.



# A FESTIVE VEGETARIAN AFTERNOON TEA

## SAVOURY

Wild mushroom and chestnut tartlet  
Red garden beetroot and Granny Smith sandwich  
Clarence Court egg and truffle sandwich  
Smashed white bean and avocado sandwich

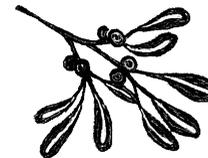
*refills available on request*



## SWEET

Mont Blanc shot glasses, vanilla panna cotta, chestnut mousseline, candid chestnuts and meringue  
Fondant iced lemon gingerbread swan  
Dark chocolate ganache and orange jelly tartlet  
Black Forest sparkle macarons, cherry curd, dark chocolate cremeux  
Choux snowmen filled with Baileys cream

34.50 per person



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A FESTIVE  
VEGAN AFTERNOON TEA



SAVOURY

Wild mushroom and chestnut tartlet  
Red garden beetroot and Granny Smith sandwich  
Basil, hummous and cucumber sandwich  
Smashed white bean and avocado sandwich  
*refills available on request*

SWEET

Mont Blanc shot glasses, vanilla panna cotta, chestnut  
mousseline, candid chestnuts and meringue  
Fondant iced lemon gingerbread swan  
Dark chocolate ganache and orange jelly tartlet  
Black Forest sparkle macaroons, cherry curd, dark  
chocolate cremeux  
Choux snowmen filled with mango cream

34.50 per person



TEA

BLACK

ENGLISH BREAKFAST

A blend of three whole leaf garden Assam teas. This satisfying blend is full bodied, robust and rich in flavour  
*infuse for 3-5 minutes*

SAPPHIRE EARL GREY

Pure Ceylon tea, oil of Italian bergamot and malva flowers.  
A bright, refreshing blend with notes of lemon  
*infuse for 4 minutes*

ORGANIC DARJEELING

The finest of India's unblended teas, with floral and muscatel notes and a fresh citrus taste  
*infuse for 3-4 minutes*

SPICED CHAI

A blend of robust black Indian teas with warming nuances of cinnamon, cloves and green cardamom  
*infuse for 4 minutes*

CEYLON KENILWORTH

A naturally decaffeinated black tea from the mountains of Sri Lanka, with a malty, smooth and rich flavour  
*infuse for 3-5 minutes*

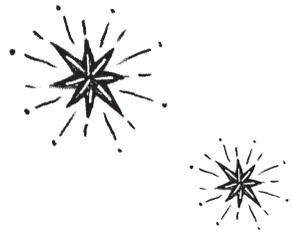
GREEN

DRAGONWELL GREEN

A hand fired artisan tea with subtle apricot and nut flavours and a smooth, sweet finish  
*infuse for 4 minutes*

FLEUR D'ORIENT OOLONG

Wuyi and Fujian semi-fermented green tea with floral and fruity flavours, honey aromas and a buttery finish  
*infuse for 4 minutes*



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## W H I T E

### WHITE PEAR AND GINGER

A Fujian Orthodox white tea combined with dried pear and ginger. A light and delicate infusion.

*infuse for 4 minutes*

## H E R B A L

### EGYPTIAN MINT

This caffeine free peppermint infusion bursts onto the palate. Well rounded, with no bitter aftertaste

*infuse for 3-4 minutes*

### CITRUS CHAMOMILE

A blend of chamomile enhanced by a lovely hint of lemongrass, lemon verbena, malva and calendula flowers.

*infuse for 5 minutes*

### LEMON VERBENA

A lemon verbena infusion with a soft lemon flavour and a light butter taste

*infuse for 5 minutes*

### WHITE MULLED WINE

Subtle spices are all around this beautifully rounded tea.

A vibrant taste of white wine with hints of cinnamon, cardamom and cloves, and a lemon zest finish.

Contains almonds.

*infuse for 5 minutes*

### WILD ENCOUNTER

A unique blend of hibiscus flowers, red berries and dried fruits. Full bodied, with a sweet, tart flavour

*infuse for 5 minutes*