



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

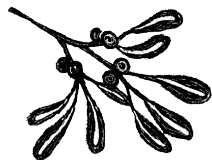
LOVE POTION 12

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

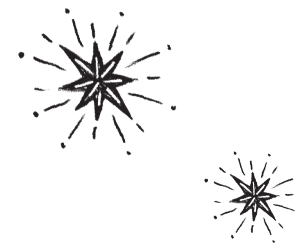
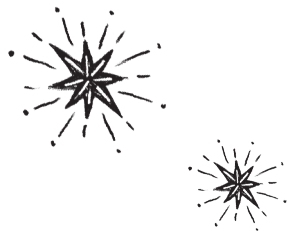


SCONES

Orange blossom and cranberry scones,

clotted Devonshire cream and

Bermondsey Bramble jam



SWEET

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

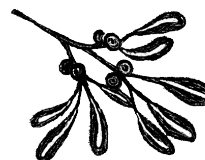
Fondant iced lemon gingerbread swan

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

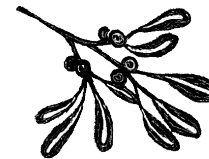
refills available on request



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



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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



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