



Festive Afternoon Tea



AFTERNOON TEA

£30pp
£35pp with a glass of champagne

SANDWICHES

Smoked salmon

Dill & lemon creme fraiche.
222kcal

Egg mayonnaise v

Shallots & watercress.
313kcal

Roasted Turkey

Cranberry mayonnaise, gem lettuce.
291kcal

Mature Cheddar cheese v

Chutney.
368kcal

SWEET TREATS

Mince pie v

Cinnamon sugar. 369kcal
(contains nuts)

Caramel, chocolate & hazelnut tart v ve

486kcal
(tart also contains almonds)

Fruit scone v

Clotted cream & strawberry jam.
657kcal

Mulled fruits v

Bound in whipped cream.
292kcal

NON-GLUTEN CONTAINING INGREDIENTS MENU

The dishes on this menu are made with ingredients which do not contain gluten. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free.

Calorie information provided on this menu is per person.



Choose from the following blends:

English Breakfast

0kcal

Sri Lanka Decaffeinated

5kcal

Earl Grey

7kcal

Moroccan Mint

7kcal

Lemongrass and Ginger

8kcal

Sencha Green

0kcal

Wild Fruit Melody

10kcal

Masala Chai

8kcal

Jug of Semi skimmed milk 120kcal
Available on request.

Milk alternatives

Soya 79kcal | **Coconut** 79kcal | **Oat** 110kcal | **Almond** 31kcal

ADD BUBBLES

Ayala Rosé France

A light yet expressive rosé, with aromas of strawberries and raspberries and a lengthy, voluptuous finish.

13.75 125ml **73.95** Bottle

Ayala Brut France

A delicate Champagne, unveiling notes of citrus and white fruits with a long finish.

13.75 125ml **66.95** Bottle

Chio Prosecco DOC, Spumante Italy

Off-dry with honeysuckle and peach flavours.

7.10 125ml **33.45** Bottle

Also available in 20cl **8.75**

RESERVE SELECTION

Bollinger Special Cuvée NV France **94.95**

complex and elegant with a wonderful combination of velvety bubbles from one of the few remaining independent family-owned Champagne houses.

Full drinks menu available, please speak to your Host.



Adults need around 2,000kcal a day

Food allergy or intolerance?

We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present and there is also risk of allergen cross contamination through shared cooking equipment e.g. fryers. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. If you have a food allergy or intolerance, or just want more detail about the ingredients in our food and drinks including calories – please let our team know or scan the QR code to find out more.

FESTIVE AFTERNOON TEA NGCI RUN ENHANCED 2024