



ELLENBOROUGH PARK

Afternoon Tea

£37 per person

A selection of sandwiches:

Egg & cress (G, E, M, Must)

Smoked salmon & dill crème fraiche (F, G, E, M)

Cucumber & cream cheese (G, E, M)

Middle white pork sausage roll (G, E, M, Ses)

Welsh rarebit, apple chutney (G, M, Must, Sul)

Sun blushed tomato, basil & mozzarella quiche (G, E, M)

Cakes and sweet treats:

Plain and fruit scones with clotted cream and jam (G, M, E, Sul)

Selection of miniature cakes and desserts (G, M, N, E, Sul)

Includes your choice of Teas or Coffees

Please let us know if you have any dietary requirements, or would like any information on allergens included in our dishes.

A 12.5% discretionary service charge will be added to your bill. This service charge is shared amongst the team at Ellenborough Park.

*Nuts = N Sulphites = Sul Soya = Soy Sesame = S Celery = C Crustacean = Cru
Eggs = E Fish = F Gluten = G Lupin = L Milk = M Molluscs = Mol Mustard = Must Peanuts = P*



ELLENBOROUGH PARK

Cocktails

GROVE – Our non-alcoholic spritz, using Seedlip Grove and elderflower tonic.

LADY ELLENBOROUGH – A crisp blend of Hendricks gin, cucumber and Prosecco.

FRENCH MARTINI – Fruity and light, with vodka, pineapple juice and Chambord.

BLOODY MARY – The brunch-time classic, whether you like it spicy or mild.

Gin & Tonic

Cotswolds Dry

A refreshing, classic style gin with notes of citrus, juniper and lavender.

Brockman's

Juicy and sweet, with flavours of strawberry, hibiscus and raspberry.

Opihr Spiced

Pleasantly spicy, hints of coriander and ginger.

Upgrade your experience and include a glass of Champagne,

Gin & Tonic or Cocktail

£50 per person

or

Upgrade to our Taittinger Champagne Flight

£65 per person



Tea Selection

English Breakfast

Earl Grey

Peppermint

Green Sencha

Jasmine Blossom

Chamomile

Darjeeling

Rooibos Orange

Rooibos Tiramisu

Lapsang Souchong

Strawberry & Mango

Fruity Berries

Assam

Elderflower & Lemon