



ELLENBOROUGH PARK

# HALLOWEEN AFTERNOON TEA

*£38 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)

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

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

Caramelised red onion and goats cheese quiche (G, E, M)

Cakes and sweet treats:

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

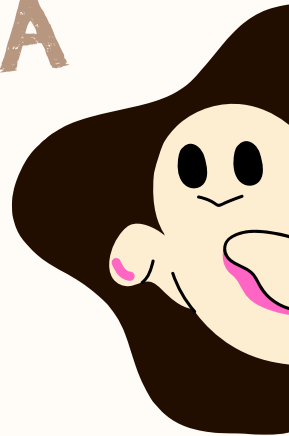
Selection of miniature cakes and desserts (G, M, N, E, Sul)

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.

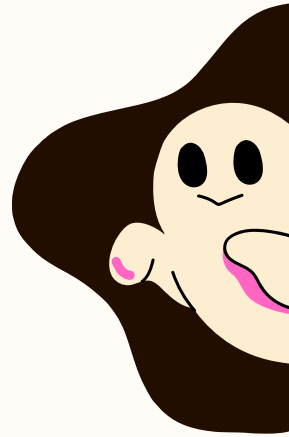
*Nuts = N Sulphites = Sul Soya = Soy Sesame = S Celery = C  
Crustacean = Cru Eggs = E Fish = F Gluten = G Lupin = L Milk = M  
Molluscs = Mol Mustard = Must Peanuts = P*





ELLENBOROUGH PARK

# HALLOWEEN CAKES



Toffee apple and cinnamon cheesecake (G, E, M)

Chocolate orange macaroon (N, E, M)

Spiced carrot cake, cream cheese frosting (G, E, M)

Lemon meringue pie (G, E, M)

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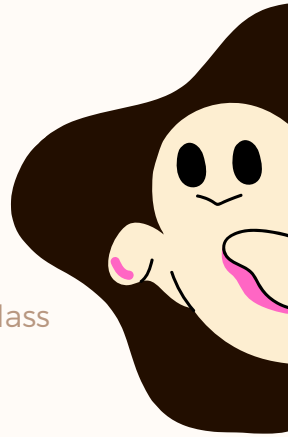
ELLENBOROUGH PARK

# HALLOWEEN COCKTAILS



Upgrade your experience to include a glass  
of Champagne or Cocktail

*£53 per person*



*W W*  
**DRACULA** - Spooky blend of Tequila, cherry juice, lime, aperol and black sea salt

**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

Upgrade to our Taittinger Champagne Flight

*Three glasses of Champagne paired with matching canapes*

*£75 per person*

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