



ELLENBOROUGH PARK

# Afternoon Tea

£40 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, S)

## 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

# Afternoon Tea

## A selection of sandwiches:

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

Smoked salmon & dill crème fraîche (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, S)

Carrot Cake (G, M, E, Sul)

Lemon Éclair (G, M, E)

Chocolate Brownie (G, M, E)

Lime & Berry Tart (G, M, E)

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

## Cocktails & Champagne

Upgrade your experience to include a glass of Champagne

*£56 per person*

or Cocktail

*£55 per person*

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*

*£78 per person*

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*



# 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