



CHRISTMAS AFTERNOON TEA AT TEWINBURY

PROSECCO 10 | 39
CHAMPAGNE 16.5 | 93
SPARKLING 0% 7 | 34

SANDWICHES

Egg, Dijon Mustard & Smoked Salt on Granary
Slow-Cooked Norfolk Turkey & Cranberry on Rye
Smoked Salmon with Charcoal Mayo on Tomato Bread

SAVOURIES

Ham Hock Boudin with Quince & Apple
Heritage Beetroot & Pickled Walnut Goat Cheese
Lemon & Thyme Oatcake

SCONES

Freshly Baked Farmhouse Scones
Clotted Cream & Festive Jam

SWEET TREATS

Handmade Chocolate with Ginger & Cinnamon Ganache
Salted Caramel & Fresh Nutmeg Tart
Choux Bun with Christmas Pudding Chantilly
Glazed Limoncello & Clementine Sponge
Festive Macaron

COWSHED PHILOSOPHY

Great food and drinks is a big focus of ours. Everything is seasonal and homemade, with a yards-not-miles mindset taken to sourcing the best ingredients and produce possible. That starts right here on our 700-acre farm where Harry looks after the lambs, Lloyd generates the greens, and Ed and Will watch over the pigs. Where we need a bit more or something a bit different, we work with makers and creators who supply the best of British and always have an interesting tale to tell.

Should you have any allergens, food intolerances or dietary requirements, please inform your server. Allergen information available upon request.

An optional 12.5% service charge will be added to your final bill.

@tewinburyfarmhotel