
FESTIVE AFTERNOON TEA

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a delicious selection of festive savouries & sweets created by our pastry team 39pp
(Available Friday 24th November - Friday 5th January 2024)

(Free from available)

SAFFRON GRANGE AFTERNOON TEA

our festive afternoon tea with a glass of local
English sparkling wine Saffron Grange53.50pp

P'T CREAM TEA (E/MK/G)

freshly baked plain and Christmas spiced scones with strawberry jam & clotted
cream..... 12pp

P'T AFTERNOON TEA TAKE AWAY 31

SAVOURIES

TRUFFLE SAUSAGE ROLL (G/E/MK/SP)

SMOKED SALMON & CUCUMBER SANDWICH (G/MK/F/SS)

TURKEY AND CRANBERRY SANDWICH (G/MK/F/SS)

HAM & HONEY MUSTARD SANDWICH (G/E/MD/SS)

SCONES

FRESHLY BAKED PLAIN SCONES (E/G/MK/V) & CHRISTMAS SPICED SCONES (E/G/MK/SP/V)

with raspberry jam and clotted cream (MK)

SWEET TREATS

'RUDOLPH THE RED NOSE ROCHER' (N/MK/G/E/S/V)

dark chocolate praline coated in milk dark chocolate & almond

DOUBLE CITRUS WARM MINCE PIE (G/E/MK/SP/V)

CHESTNUT 'SNOWY FARR' MACARON' (MK/N/S/SP/V)

filled with a white chocolate ganache & chestnut crème

YULE LOG (E/MK/G/S/SP)

chocolate and cherry

EGGNOG CHEESECAKE (G/E/MK/S/SP)

with a gingerbread base

SPECIAL DIETARY REQUIREMENTS - V - Suitable for vegetarians | VE - Suitable for vegans |

VE* - Dish can be amended to be suitable for vegans. Please ask for our full allergen menu.

ALLERGENS - Dishes that contain any of the 14 named allergens are marked with the following abbreviations:

G - Gluten | C - Crustaceans | E - Eggs | F - Fish | M - Molluscs | S - Soybeans/Soya | P - Peanuts | N - Nuts

| MK - Milk/Dairy | CY - Celery | MD - Mustard | SS - Sesame Seeds | SP - Sulphites | L - Lupin

Please do ask for a manager should you have any allergies or intolerances we need to be aware of. We cannot guarantee the absence of all allergens in our dishes. A discretionary service charge of 12.5% will be added to your bill.

Menu may change depending on seasonality. VAT included.

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P'T AFTERNOON TEA TAKE AWAY 31

SAVOURIES

SQUASHAGE ROLL (G/VE)

CUCUMBER SANDWICH (G*/SS*)

CRANBERRY AND BRIE SANDWICH (G*/SS*/VE*)

HARISSA CHICKPEAS AND PEPPER SANDWICH (G*/SS/VE)

SCONES

FRESHLY BAKED PLAIN SCONES (S/VE)

with raspberry jam

SWEET TREATS

DARK CHOCOLATE BAUBLE (S/V)

dark chocolate ganache coated with coconut

DOUBLE CITRUS WARM MINCE PIE (G*/VE/SP)

spiced with Cointreau and orange zest

SNOWBALL MACARON (VE)

filled with chestnut crème

CHOCOLATE AND CHERRY BROWNIE (S/SP/VE)

With Morello cherry chunks

'NO'EGGNOG MOUSSE (VE)

with ginger tuile

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PARKER'S TAVERN e1834

TEA

P'T TIPS	Green Sencha.....
Chamomile.....	Lapsang Souchong.....
Earl Grey.....	Liquorice Mint.....
English Breakfast.....	Masala Chai.....
Fresh Mint.....	Rooibos Orange Breakfast.....

COFFEE

BODOLINK, BRAZIL	
FILTER COFFEE	Espresso.....
Americano.....	Flat White.....
Cappuccino.....	Hot Chocolate.....
Double Espresso.....	Latte.....
Double Macchiato.....	Macchiato.....
	Mocha.....

NV Brut Réserve, Charles Heidsieck, Champagne, France £15.5/£89

NV Rose Réserve, Charles Heidsieck, Champagne, France..... £98

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