

THE ROSEBERY AFTERNOON TEA £45

PER PERSON

A SELECTION OF SANDWICHES

Slow roasted organic chicken and buttered corn
Smoked salmon tartar with crème fraîche and dill
Cotswold egg and mustard cress
Cucumber, cream cheese and pea shoots
Portland crab and crayfish fondue on brioche
Wiltshire cured ham and heritage tomatoes

FRESHLY BAKED GOLDEN RAISINS AND PLAIN SCONES

Accompanied by Devonshire clotted cream, strawberry jam, rose petal jelly
or homemade lemon curd

A SELECTION OF HAND-MADE PASTRIES

The Drew: cherry and almond Manjari chocolate ganache
Purple frills: Coconut mousse, spiced pineapple and ginger sable
1971: Lime posset and wild strawberry cremeaux eclair
Tropical Petticoat: guava parfait, crunchy passion fruit and sable breton
Pistachio cloud: Layered pistachio and vanilla delice

A SELECTION OF SEASONAL CAKES AND MADELEINES

THE ROSEBERY CHAMPAGNE AFTERNOON TEA

With a glass of Ruinart Blanc de Blancs £54 pp

With a glass of Ruinart Rosé £58 pp

With a glass of Krug Grande Cuvée £82 pp

THE ROSEBERY TEAMASTER'S CHOICE AFTERNOON TEA £62 PP

Teamaster's selection of three varieties from the rare tea list

THE ROSEBERY SAKE AFTERNOON TEA £78 PP

A selection of three Sake varieties to complement
the different elements of your Afternoon Tea

THE ROSEBERY MINI-TEA FOR LITTLE LADIES AND GENTLEMEN UNDER 12 £25 PK

Please let us know if you have any specific dietary requirements and we shall be delighted to assist you
with detailed allergen information regarding all dishes and drinks on our menus.
Kindly note that our dishes are not produced in an entirely allergen free environment.