

THE ROSEBERRY

EVENING TEA £42

PLEASE NOTE ALL PRICES ARE PER PERSON

SANDWICHES

*Slow roasted organic chicken with buttered corn
Smoked salmon rilette with crème fraîche and capers
Braised beef short rib with horseradish and watercress
Portland crab with pickled carrot and ginger lemon roll
Costwold egg, sundried tomato and mustard cress
Compressed cucumber with spring pea mousse and mint*

FRESHLY BAKED CHEESE & SUNDRIED TOMATO SCONES

Accompanied by piccalilli, heritage tomato chutney and homemade olive butter

HAND-MADE PASTRIES

*“Solero” Macaron
Vanilla and strawberry millefeuille
White peach and lemon verbena choux
Gooseberry, mascarpone and lime tart*

MANDARIN ALMOND CAKE PEACH MELBA FRANGIPANE CAKE

THE ROSEBERRY EVENING TEA INCLUDES

A choice of a “tea based” alcoholic or non alcoholic cocktail

EARL GREY MARTINI

Earl Grey infused Gin, Orange, Sugar

BLOOMING SUMMER

*Berry Infusion Tea, Lychee,
Pomegranate, Lemonade*

HONEY PLUMMY

Gin, Umeshu, Apricot tea, Honey, Lemon

TROPICAL ELIXIR

Mango Tea, Apple, Rose, Lime

GIARDINO DI FRUTTA

*Vodka, Raspberry, Peach, Cassis,
Passion Fruit, Mint Berry Infusion Tea, Champagne*

JAPANESE STYLE

Gyokuro Tea, Cucumber,