

# THE ROSEBERY LOUNGE

## THE ROSEBERY LOUNGE ALSATIAN GRAND CRU WINE AFTERNOON TEA £73

### **Riesling, Grand Cru Saering 2014**

*A classic Alsatian Riesling with distinctive elegance and power, tremendous amount of freshness and complexity.*

### **FINGER SANDWICHES**

*Slow Roasted Chicken Coronation  
Finest Cotswold Eggs Mixed with White  
Asparagus and Black Truffle  
Confit Tuna with Black Olive  
and Pequillo Pepper  
Smoked Salmon Rillettes with Lime, Fennel  
and Kohlrabi Crème Fraîche  
Portland Crab, Crayfish, Mayonnaise,  
and Carrot  
Cucumber with Mint and Cream Cheese*

### **Gewurztraminer, Grand Cru Kessler 2014**

*Bright golden yellow colour with notes of sweet peaches and rose petals.*

### **FRESHLY BAKED RAISINS & PLAIN SCONES**

*Accompanied by Devonshire Clotted Cream,  
Strawberry Jam, Rose Petal Jelly  
and Homemade Lemon Curd*

### **Pinot Gris, Grand Cru Kitterle 2010**

*Golden yellow colour with a charming bouquet of lemon confit, juicy peaches and rich, nutty aromas of cashew and hazelnuts.*

### **HAND-MADE PASTRIES**

*Almond and Apricot Gateau  
Tiramisu Maragogyne  
Banoffee Finger  
Raspberry Parfait*

### **PISTACHIO AND CHERRY CAKE PEACH BAKEWELL**

*Pastry chef: Paul Thieblemont*

*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.*

*Although every care is taken during preparation all crab rolls/sandwiches may contain traces of shell.*