

THE ROSEBERRY

EASTER AFTERNOON TEA

SANDWICHES

Smoked and nori poached salmon

Oyster leaves, pickled cucumber, wasabi and keta caviar on beetroot and dill bread
(Gluten, milk/dairy, egg, soy, fish, sulphites)

Crayfish and avocado mayonnaise

Iceberg lettuce and tomatoes on scented lemon brioche
(Gluten, milk/dairy, egg, soy, crustaceans, sulphites, celery)

Braised black leg chicken

Green asparagus, carrot and apricot chutney with coriander on white bread
(Gluten, egg, soy, celery, mustard, sulphites)

Roasted Hereford beef

Horseradish and celeriac remoulade with chervil on brown bread
(Gluten, egg, soy, celery, mustard, sulphites)

Finest Cotswold egg and black truffle
on white bread
(Gluten, egg, soy)

Smoked applewood cheddar and black garlic

Smoked applewood cheddar, roasted almonds with pickled ginger grapes and black garlic spread on brown bread
(Gluten, milk/dairy, nuts, egg, soy, mustard)

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Devonshire clotted cream,
strawberry jam, rose petal jelly and peach jam

(Gluten, milk/dairy, egg, sulphites)

HAND-MADE PASTRIES

Pear Tart

Caramel poached pear, vanilla cream and almond shortbread

(Gluten, milk/dairy, nuts, egg)

Chocolate and tonka gateaux

Cocoa sable, chocolate espuma, tonka meringue and hazelnut praline

(Gluten, milk/dairy, nuts, egg, soy, fish)

Exotic cube cake

Mango mellow, lychee rice pudding and mango brunoise

(Gluten, milk/dairy, egg, soy, fish)

Japanese chiffon roll

Steamed lemon biscuit, strawberry confit and Timur pepper cream

(Gluten, milk/dairy, egg, soy, fish)

Traditional hot cross bun *(Gluten, milk/dairy, egg)*

Mandarin signature chocolate Easter egg *(Milk/dairy, soy)*

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.

THE ROSEBERRY

EASTER GLUTEN FREE AFTERNOON TEA

SANDWICHES

Smoked and nori poached salmon
Oyster leaves, pickled cucumber, wasabi and keta caviar on gluten free bread
(Milk/dairy, egg, soy, fish, sulphites)

Crayfish and avocado mayonnaise
Iceberg lettuce and tomatoes on gluten free bread
(Milk/dairy, egg, soy, crustaceans, sulphites)

Braised black leg chicken
Green asparagus, carrot and apricot chutney with coriander on gluten free bread
(Egg, soy, mustard, sulphites, celery)

Roasted Hereford beef
Horseradish and celeriac remoulade with chervil on gluten free bread
(Egg, soy, celery, mustard, sulphites)

Finest Cotswold egg and black truffle
on gluten free bread
(Egg, soy, sulphites)

Smoked applewood cheddar and black garlic
Smoked applewood cheddar, roasted almonds with pickled ginger grapes and black garlic
spread on gluten free bread
(Milk/dairy, egg, soy, nuts, mustard, sulphites)

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Devonshire clotted cream,
strawberry jam, rose petal jelly and peach jam
(Milk/dairy, egg, sulphites)

HAND-MADE PASTRIES

Raspberry macarons with vanilla chantilly
(Milk/dairy, nuts, egg)

Tonka and Guanaja 70% chocolate tart
(Milk/dairy, soy, egg)

Exotic cube cake
Lychee and mango brunoise with a mango mellow and lychee rice pudding
(Milk/dairy, egg, soy, fish)

Lemon drizzle cake
Lemon drizzle cake with candied orange
(Milk/dairy, nuts, egg, soy)

Mandarin signature chocolate Easter egg *(Milk/dairy, soy)*

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EASTER VEGAN AFTERNOON TEA

SANDWICHES

Avocado guacamole

Tomato, sweet corn, lime, coriander and red onion on a beetroot bread
(Gluten, soy, sulphites)

Semi-dried Heirloom tomatoes

Basil pesto and rocket on white bread
(Gluten, milk, dairy, soy, sulphites)

Grilled vegetables

Hummus on brown bread
(Gluten, sesame, soy, sulphites)

Classic Ratatouille

In a tomato sauce on white bread
(Gluten, soy, celery, sulphites)

Marinated artichoke

Black olive tapenade, roasted peppers on white bread
(Gluten, soy, sulphites)

Tofu and black garlic

Tofu, roasted almonds with pickled ginger grapes and black garlic spread on brown bread
(Gluten, nut, soy, mustard)

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by apricot jam,
rose petal jelly and peach jam

(Gluten, soy, sulphites)

HAND-MADE PASTRIES

Raspberry and cream shortcake

(Gluten, soy)

Brownie with chocolate leaf

(Gluten, soy)

Lemon drizzle cake

Lemon drizzle cake with candied orange

(Gluten, sulphites)

Caramelised hazelnut and praline sponge

(Gluten, nuts, soy)

THE ROSEBERRY

EASTER VEGETARIAN AFTERNOON TEA

SANDWICHES

Avocado guacamole

Tomato, sweet corn, lime, coriander and red onion on a beetroot bread
(Gluten, soy, sulphites)

Semi-dried Heirloom tomatoes

Basil pesto and rocket on white bread
(Gluten, milk/dairy, soy)

Classic Ratatouille

In a tomato sauce on white bread
(Gluten, celery, sulphites, soy)

Grilled vegetables

Hummus on brown bread
(Gluten, sesame, soy, sulphites)

Finest Cotswold egg and black truffle

on white bread
(Gluten, egg, soy, sulphites)

Smoked applewood cheddar and black garlic

Smoked applewood cheddar, roasted almonds with pickled ginger grapes and black garlic spread on brown bread
(Gluten, milk/dairy, nuts, egg, soy, mustard, sulphites)

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Devonshire clotted cream,
strawberry jam, rose petal jelly and peach jam

(Gluten, milk/dairy, egg, sulphites)

HAND-MADE PASTRIES

Pear Tart

Caramel poached pear, vanilla cream and almond shortbread
(Gluten, milk/dairy, nuts, egg)

Chocolate tart

Cocoa biscuit with a chocolate sabayon
(Milk/dairy, egg, soy)

Raspberry macarons and vanilla chantilly

(Milk/dairy, egg, nuts)

Pistachio and cherry sponge

(Milk/dairy, nuts, egg, soy)

Traditional hot cross bun (Gluten, milk/dairy, egg)

Mandarin signature chocolate Easter egg (Milk/dairy, soy)

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THE ROSEBERRY



EASTER CHILDREN'S AFTERNOON TEA

SANDWICHES

Turkey ham and cheddar cheese
on white bread
(Gluten, milk/dairy, sulphites)

Philadelphia cream cheese with fresh sliced cucumber
on white bread
(Gluten, milk/dairy, sulphites)

Peanut butter and grape jam
on white bread
(Gluten, nuts)

Nutella spread, sliced banana and cookies
on white bread
(Gluten, milk/dairy, egg, nuts, sulphites)

FRESHLY BAKED PLAIN AND RAISIN SCONES

Accompanied by Devonshire clotted cream,
strawberry jam, rose petal jelly and peach jam
(Gluten, milk/dairy, egg, sulphites)

HAND-MADE PASTRIES

Vanilla lollipop
(Gluten, milk/dairy, egg, soy)

Chocolate penguin
(Gluten, milk/dairy, egg, soy)

Butterfly pearl
(Gluten, milk/dairy, egg, soy)

Pistachio and cherry cake
(Gluten, milk/dairy, egg, soy, nuts)

Traditional hot cross bun *(Gluten, milk/dairy, egg)*

Mandarin signature chocolate Easter egg *(Milk/dairy, soy)*