

# French Afternoon Tea

£25 per person

## French inspired Afternoon Tea

Selection of French Pastries and Cakes served from our cake trolley with a selection of delectable finger sandwiches and savouries

### Speciality Cut Sandwich Selection

Crayfish on Wholemeal with Confit Lemon

Egg and Cress on Brioche

Chicken and Wholegrain Mustard on White

Cream Cheese and Cucumber on Rye

All breads are made using flour milled at the historic twelfth century Pembrokeshire mill, Y-Felin.

### Hand-Made Cakes and Pastries

**Paris-Brest** - a classic french dessert of choux pastry filled with praline infused cream

**Tarte au Citron Meringuée** - a delicious lemon curd on shortcrust pastry topped with french meringue

**Éclair au Chocolat** - light choux pastry filled with chocolate cream and topped with chocolate fondant icing

### Chocolate Orange Macaroons

### Panna cotta

Your choice from our speciality teas menu or  
have a freshly brewed pot of coffee

\*Menu is subject to change \*

### Sparkling Afternoon Tea

Add a glass of Prosecco for £6.50 per person

Add a glass of Taittinger Champagne for £10 per person

### Cocktail Afternoon Tea

Add a cocktail teapot for £8 per person

Please advise us of any special dietary requirements or allergies at the time of booking.  
(£7.50 supplement for dairy or gluten free afternoon tea)

# Tea Selection

speciality teas from around the world

## Darjeeling 2nd Flush

*the infused leaf expresses a rich and full-bodied aroma with hints of muscatel flavour for which the second flush is famed.*

## Chai Tea -

*unique blend of high quality fine whole leaf Ceylon tea with cardamom pods, star anise and other spices. The resulting tea has a spicy flavour and sweet aroma.*

## Jade Sword Green Tea Organic

*grown in misty mountains in China's Jiande green tea terroir. Jade Sword is a bright and fresh tea*

## White Peony White Tea

*A delicious introduction to Chinese white teas. Composed of two-leaf and bud sets, White Peony is renowned for its refreshing character and sweet taste.*

## Organic Bohea Lapsang

*Richly & smoulderingly smoky yet with great harmony & wealth of aroma, leaving an impression warmth. The difference between Bohea and commercial Lapsang is enormous, perhaps similar to the distinction between mass-produced whiskies and slowly made, properly aged, artisan malts.*

*Drying the leaves slowly over barkless pine wood fires gives Wuyi Bohea soft, lingering smokiness, making it an incredibly easy-to-slip-down and sophisticated after dinner tea.*

## Chamomile Flowers Organic

*the only way to appreciate the floral, summery elegance of chamomile is to put the whole flower in water. A fresh, cleansing and intensely enjoyable drink*

## Jasmine Dragon Pearls Green Tea

*composed of the most perfectly balanced spring green tea, repeatedly hand scented with fresh jasmine flowers*

## Peppermint Leaf

*whole Peppermint leaf infusion is striking and strong, with a fantastically fresh and cleansing minty flavour. Peppermint leaf cleanses your palate and aids digestion.*

## Flowering Red Amaranth Tea

*hand tied green tea wrapped around a red amaranth flower. A mesmerising sight with a pink infusion and cleansing wild flower taste*

# Coffee

Espresso  
Americano  
Cappuccino  
Cafetiere

Latte  
Macchiato  
Hot Chocolate