



## Sample Afternoon Tea Menu

### Our favourite finger sandwiches for summer

Chapel Farm egg mayonnaise bridge roll topped with mustard cress  
Smoked ChalkStream trout with dill cream cheese on beetroot bread  
Cucumber and chive crème fraîche on multigrain bread  
Coronation chicken on rye and caraway bread

### Palate Cleanser

Pimm's parfait topped with lime and garden mint granita

### Scones

Plain and fruited scones  
served with home-made strawberry conserve, and Dorset clotted cream

### Seasonal Pastries, cakes and fancies with a modern twist

Summer pudding financier  
Toasted almond sponge with a mixed berry centre, dipped in ruby chocolate and topped with clotted cream Chantilly

### Chocolate Tart

With milk chocolate crèmeux, cocoa nib crunch, blackcurrent compôte and topped with a 70% dark chocolate mousse

### Macaroon

Filled with blood peach buttercream and roasted apricot,  
with Pennyhill Park honey compôte

### Choux bun

Filled with New Forest strawberry and balsamic compôte, estate elderflower custard and Chantilly cream

£55 per person



## Sample Ultimate Afternoon Tea Menu

### Savoury Starter

A glass of vintage Ridgeview Blanc de Noirs (75ml) to begin  
Welsh Rarebit  
Spennwood cheese & Hogs Back ale topped with fried quail egg

### Our favourite finger sandwiches for summer

Chapel Farm egg mayonnaise bridge roll topped with mustard cress  
Smoked ChalkStream trout with dill cream cheese on beetroot bread  
Cucumber and chive crème fraîche on multigrain bread  
Coronation chicken on rye and caraway bread

### Palate Cleanser

Pimm's parfait topped with lime and garden mint granita

### Scones

Plain and fruited scones  
served with home-made strawberry conserve, and Dorset clotted cream

### Seasonal Pastries, cakes and fancies with a modern twist

Summer pudding financier  
Toasted almond sponge with a mixed berry centre, dipped in ruby chocolate and topped with clotted cream Chantilly

### Chocolate Tart

With milk chocolate crèmeux, cocoa nib crunch, blackcurrent compôte and topped with a 70% dark chocolate mousse

### Macaroon

Filled with blood peach buttercream and roasted apricot,  
with Pennyhill Park honey compôte

### Choux bun

Filled with New Forest strawberry and balsamic compôte, estate elderflower custard and Chantilly cream

£72 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.



## Sample Ultimate Afternoon Tea Menu

### Savoury starter

A glass of vintage Ridgeview Blanc de Noirs (75ml) to begin  
Welsh Rarebit  
Spennwood cheese & Hogs Back ale topped with fried quail egg

### Our favourite finger sandwiches for summer

Chapel Farm egg mayonnaise bridge roll topped with mustard cress  
Smoked ChalkStream trout with dill cream cheese on beetroot bread  
Cucumber and chive crème fraîche on multigrain bread  
Coronation chicken on rye and caraway bread

### Palate Cleanser

Pimm's parfait topped with lime and garden mint granita

### Scones

Plain and fruited scones  
served with home-made strawberry conserve, and Dorset clotted cream

### Seasonal Pastries, cakes and fancies with a modern twist

Summer pudding financier  
Toasted almond sponge with a mixed berry centre, dipped in ruby chocolate and topped with clotted cream Chantilly

### Chocolate Tart

With milk chocolate crèmeux, cocoa nib crunch, blackcurrent compôte and topped with a 70% dark chocolate mousse

### Macaroon

Filled with blood peach buttercream and roasted apricot,  
with Pennyhill Park honey compôte

### Choux bun

Filled with New Forest strawberry and balsamic compôte, estate elderflower custard and Chantilly cream

£72 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.