



Sample afternoon tea

Our favourite finger sandwiches for winter

Honey roast Hill House Farm ham with sweet mustard ketchup on cereal bread

Cucumber with chive cream cheese on classic white bread

Hot smoked trout with dill crème fraîche on spinach bread

Chapel Farm egg mayonnaise on bridge roll

Palate cleanser

Blood orange parfait topped with a negroni 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

Choux

Caramelised apple choux bun, filled with apple compôte and topped with vanilla Chantilly and caramel sauce

Opera cake

Beetroot and chocolate layered cake with chocolate ganache and cream cheese buttercream

Macaroon

Pennyhill Park lavender and honey macaroon, filled with honey buttercream and rhubarb confit

Tart

Orange sweet pastry tart, filled with tangerine compôte, orange sponge and orange cream, topped with mandarin curd and Italian meringue

£55 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

Savoury starter

A glass of vintage Ridgeview Blanc de Noirs (75ml) to begin
Goat's cheese bonbon with red pepper chutney

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Tart

Orange sweet pastry tart, filled with tangerine compôte, orange sponge and orange cream,
topped with mandarin curd and Italian meringue

£75 per person

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