



## Sample afternoon tea

### Our favourite finger sandwiches for autumn

Old Winchester cheese and spiced tomato chutney on rye caraway bread  
Cold smoked ChalkStream trout with dill crème fraîche on beetroot bread  
Chicken mayonnaise with sweetcorn on multigrain bread  
Chapel Farm egg mayonnaise bridge roll

### Palate cleanser

Sea buckthorn parfait topped with citrus and garden rosemary granita

### Scones

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

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

Apple crumble cake  
Spiced apple cake with brown sugar oat crumble, apple gel and crème diplomat

### Chocolate and cobnut mousse

Pear compôte, cobnut sponge topped with chocolate custard and Pennyhill Park poached pear

### Macaron

Filled with popcorn buttercream, salted muscovado caramel and topped with caramelised popcorn

### Eclair

Filled with lemon curd, blackberry compôte and white chocolate crunch, topped with lemon Chantilly

£55 per person



## Sample ultimate afternoon tea

### Savoury starter

A glass of vintage Ridgeview Blanc de Noirs (75ml) to begin

Welsh Rarebit

Spenwood cheese and hogs back ale topped with fried quail egg

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### Palate cleanser

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### Scones

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

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### Macaron

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### Eclair

Filled with lemon curd, blackberry compôte and white chocolate crunch, topped with lemon Chantilly

£75 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.