



Festive Afternoon Tea Menu



FESTIVE AFTERNOON TEA

A refined selection of our finest loose-leaf teas and signature blends,
or freshly brewed coffee

MINIMUM TWO GUESTS
£39.95 PER PERSON

THE CLASSIC SELECTION

Savouries

Honey-Glazed Wiltshire Ham

apple & tarragon compote, truffle mustard mayonnaise, white bread

Roast Turkey

Kale & pecan pesto, brioche

Atlantic Prawn

Marie Rose sauce, fennel slaw, crisp baby leaves, brioche

Ratatouille

herb mayonnaise, baby gem, aged cheddar, soft focaccia

Freshly Baked Scones

A choice of plain or fruit scones, served with Cornish
clotted cream and homemade strawberry preserve

Pâtisserie

Pumpkin-Spiced Yule Log

pumpkin-spiced Chantilly, caramel cream, rolled sponge

Baileys Tiramisu

Baileys-infused mascarpone crémeux

Gingerbread & Vanilla Pastry

gingerbread sponge, vanilla-mascarpone Chantilly

Chocolate & Hazelnut Entremet

dark chocolate mousse, hazelnut praline

Champagne Afternoon Tea

As above, accompanied by a glass of premium Champagne
Minimum two guests

£54.95 PER PERSON

Available for Pre-Booked Tables Only

For any additional dietary requirements including vegan/ vegetarian or
gluten-free alternatives, please speak to a member of our team.

Please always inform your server of Any Allergies or Intolerances Before Placing your Order.
Not all Ingredients are Listed on the Menu and We cannot guarantee the Total Absence of
Allergens. Detailed Information on the Fourteen Legal Allergens is Available On Request.
However We are Unable to Provide information on Other Allergens.
A Discretionary Optional Service Charge of 10% will be added to your bill.

TEA

At The Terrace, we take immense pride in our finest quality tea
selection, ethically sourced from the multi-award-winning World of
Jennier Teas. Each sip is an enchanting journey into a world of
unparalleled flavours and aromas carefully chosen to complement
our Afternoon Tea.

Balmoral Blend

Assam, India, Nuwara Eliya, Sri Lanka
and Anhui Province, China

Inspired by Scotland's historic tea pioneers, the Balmoral blend combines
teas from six estates across three growing regions. Each tea contributes
to a unique, rich and balanced cup.

Blend

Delicious Berry

China, The United States, Thailand and Spain

Combining hibiscus, rosehip, blackcurrants, elderberries and raisins,
this tea is refreshing, free of caffeine and full of fruity goodness.

Fruit & Herbs

Egyptian Camomile

Nile River Delta, Egypt

First grade camomile flowers exude a delightful, fruity flavour with a
pleasing floral aroma that can be enjoyed any time.

Fruity & Floral

Margaret's Hope Darjeeling

Darjeeling, India

A luscious black tea which evokes the scent of plump muscatel grapes
and a sweet, juicy and slightly astringent flavour. A fine choice for
a midday pick-me-up which pairs well with scones.

Estate Black

Duchess Earl Grey

Sri Lanka, China, Spain and Italy

Combining dried lemon peels and orange pieces for a citrus twist
to the traditional Earl Grey, this tea offers a wonderful piquant
flavour with a full-bodied finish.

Flavoured Black

Jasmine Blossom

Fujian Province of China

High quality green tea and fine jasmine blossoms create the flavour
and aroma you would expect from a globally celebrated tea.

Green Tea

Japan Sencha

Japan

Commonly used in Japanese tea ceremonies, this Sencha tea has
a distinctive glossy look and feel that provides a rich and full flavour.

Green Tea

Peppermint

United States

Fresh peppermint leaves from the best cut of the season create a
cool and pungent cup of tea bursting with refreshing mint flavour.

Herbal Tea

Tiger Leaping Flower Burst

Yunnan Province of China

Handmade and hand-tied with care, this exquisite flowering green
tea guarantees a depth of taste that's layered with hints of peach,
jasmine and lily.

Flowering Tea (+ £3.50 supplement per person)



GLUTEN-FREE SELECTION

Savouries

Honey-Glazed Wiltshire Ham

Apple & tarragon compote, truffle mustard mayonnaise, white bread

Kale & Pecan Pesto

Roast turkey, brioche

Atlantic Prawn

Marie Rose sauce, fennel slaw, crisp baby leaves, brioche

Ratatouille

Herb mayonnaise, baby gem, aged cheddar, soft focaccia

Freshly baked gluten-free scones

A choice of plain or fruit scones, served with Cornish clotted cream and homemade strawberry preserve

Pâtisserie

Hazelnut Entremet

Milk chocolate mousse, hazelnut praline, gluten-free base

Orange & Jaffa Chocolate Mousse

Dark chocolate mousse with an orange marmalade centre

Spiced Pumpkin & Caramel Cake

Pumpkin-spiced sponge, caramel swirl

Lemon Posset

Classic set lemon cream

VEGAN SELECTION

Savouries

Slow-style vegan roast

caramelised red onion marmalade, sticky prune chutney, fresh baby rocket, granary bread

Ratatouille

herb mayonnaise, baby gem, vegan cheese, soft focaccia

Toasted Vegan Camembert

prune relish, baby rocket, toasted granary bread

Winter Orchard Smoked Cheddar

Applewood-smoked vegan cheddar, spiced pear chutney, soft white bloomer

Freshly baked vegan scones

A choice of plain or fruit scones, served with vegan clotted cream and homemade strawberry preserve

Pâtisserie

Vanilla & Berry Mousse

vanilla bavarois, mixed-berry compote

Orange & Jaffa Chocolate Mousse

Dark chocolate mousse with an orange marmalade centre

Spiced Pumpkin & Caramel Cake

Pumpkin-spiced sponge, caramel swirl

Lemon Posset

Classic set lemon cream

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