

AUTUMN – WINTER AFTERNOON TEA MENU 2017-2018

Dear guests,

Our Executive Chef Gary Klaner has composed a selection of dishes for you to choose from, using where possible, locally sourced and seasonal ingredients ensuring that the quality of produce used is at its very best.

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

We will be delighted to provide you with information to assist you in making your final decision.

A discretionary 12.5% service charge will be added to the final invoice.

A selection of finger sandwiches to include:

Lapsang Souchong smoked Scottish salmon
Free range egg mayonnaise and mustard cress
Chicken coronation
Classic cucumber

Freshly baked plain and apple & raisin scones
with Cornish clotted cream and strawberry preserve

Selection of French pastries

The Landmark blend tea
and herbal infusions

The above menu is priced at £50.00 per person