

# RG

## Festive Afternoon Tea

£29.95 PER PERSON

*Add a glass of Mulled Wine £8.50*

*Add a glass of Prosecco 125ml £9.50*

*Add a glass of Moët & Chandon Impérial Brut 125ml £14.90*

All served with your choice of loose-leaf tea or coffee

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### SAVOURY

#### TURKEY, CRANBERRY & STUFFING FINGER SANDWICH

Classic roasted turkey breast with sage stuffing and cranberry relish on soft white bread

#### BRIE & SPICED PEAR CROSTINI **V**

Warm toasted brioche, brie slice, pear chutney and crushed walnuts

#### SMOKED SALMON BRIOCHE

Dill cream cheese, caviar, watercress

#### MINI GAMMON & CHEDDAR QUICHE **VA**

Shortcrust tartlet filled with gammon lardons, aged Cheddar and chives

### MAINS

#### CRANBERRY & ORANGE MACARON **V**

Delicate almond shells filled with cranberry curd and orange buttercream

#### WINTER BERRY PAVLOVA **V**

Meringue nest, vanilla Chantilly, cranberry and redcurrant compote

#### BLACK FOREST GATEAU **V**

Layers of chocolate sponge, Kirsch-soaked cherries and Chantilly cream

#### SHORTBREAD CHRISTMAS TREE BISCUIT **V**

Hand-decorated with coloured icing in a festive Christmas tree design

#### MINI STOLLEN BITES **V**

Marzipan-filled brioche cubes rolled in vanilla sugar

### SCONES

#### CLASSIC BUTTERMILK

#### CINNAMON & RAISIN

Served with clotted cream and redcurrant Christmas jam

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**V** vegetarian • **VA** vegetarian option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering. Adults require approximately 2000 kcal a day. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business

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