



The Autumn Garden Afternoon Tea Experience

£29.95 per person

Add a Glass of Prosecco 125ml 9.5

Add a Glass of Moët & Chandon Impérial Brut 125ml 14.9

All served with your choice of loose-leaf tea

Savoury Garden Bites

Goat's Cheese & Red Onion Marmalade Finger Sandwich

Coronation Chicken Slider, apricot and baby spinach

Porcini Mushroom Arancini, saffron aioli dip v

Pork & Sage Sausage Roll, plum and apple chutney

Smoked Salmon & Dill Blinis

Sweet Treats

Chocolate Mousse Plant Pots v

Spiced Pumpkin Cheesecake, pinecone brittel v

Rose & Raspberry Macarons, edible petals v

Glazed Pear Bakewell Tart, Calvados custard v

Mini Opera Cake, chocolate tuile v

Scones

Classic Buttermilk

Cinnamon & Raisin

Served with clotted cream and garden berry jam

V vegetarian

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. A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.



HARBOUR

HOTELS

