



THE
· BRASSERIE ·
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AFTERNOON TEA

SECTION OF HOT BEVERAGES

BLACK TEA

Darjeeling Indian Black Tea
Earl Grey Black Tea

WHITE TEA

Orange Blossom & Honey

GREEN TEA

Ginger & Lemon Grass
Jasmine
Sencha

HERB & FRUIT INFUSED TEA

Peppermint
Camomile
Wild Berry

BARISTA COFFEE

Espresso
Macchiato
Americano
Flat White
Cappuccino
Latte
Mocha

TASTING NOTES

DARJEELING INDIAN BLACK TEA

Fresh, light and flowery. This Indian tea is also known as the "champagne of teas" due to its distinctive aroma

EARL GREY BLACK TEA

A favourite throughout the world, using organic bergamot the result is a strong, reviving tea with notes of citrus for a fresh cup that is full of flavour

ORANGE BLOSSOM & HONEY

This white tea is light in character yet high quality and sweet. It combines a hint of honey with fragrant orange blossom

GINGER & LEMON GRASS

Fresh lemongrass with spicy ginger for a delicious taste that is both healthy and warming

JASMINE

Enjoy a high-quality experience with this much-loved drink, which was one of the first ever flavoured teas worldwide. It is light, with a delicious floral aroma

SENCHA

A light, fresh, fragrant and delicious high-grade tea from Japan

PEPPERMINT

Cool, crisp and cold undertones make this a truly delicious drinking experience that is bright and fresh

CAMOMILE

A deliciously flavoursome combination of fruit, herbs and petals

WILD BERRY

A blend of fresh berries and flower petals combine to deliver a rich flavour, stimulating aroma and revitalising tea

BARISTA COFFEE

Java Republic hand roasted MUNKEY coffee beans

*Creamy, chocolatey notes with a sense of black cherries finishing with a nutty after taste.
60% Hondoruas, 30% Brazil, 10% Sumatra*

AFTERNOON TEA

SELECTION OF AFTERNOON SANDWICHES

(1-Wheat, 3, 4, 6, 7, 8-Hazelnut, 10, 12)

Chicken, Avocado & Hazelnut

Mature Cheddar & Tomato

Cucumber, Minted Cream Cheese

Oak Smoked Salmon

Baked Ham & Apple, Highbank Cider Glaze

FRESHLY BAKED FRUIT SCONES

(1-Wheat, 3, 7, 12)

Chantilly Cream and Strawberry Jam

**FULL AFTERNOON TEA
30.00 PER PERSON**

SELECTION OF SEASONAL SWEETS AND PASTRIES

(1-Wheat, 3, 6, 7, 8-Almond, Hazelnut & Walnut, 12)

Pear & Almond Tart

Chocolate & Hazelnut Cheesecake

Apricot Tart

Crunchy Praline Bar

Chocolate Fudge Cake

Lemon Drizzle

Glass of Prosecco 8.00

Bottle of Champagne 95.00

Please advise our team members of any dietary requirements you might have. Please note all food is prepared in a busy kitchen environment where we handle a variety of potentially allergenic ingredients.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs



