



MIDDLETHORPE HALL

FESTIVE SEASON AFTERNOON TEA

£39.50 per person

Selection of Sandwiches:

Smoked Salmon, horseradish, dill (*F, G, D, E, C, SD*)

Brie and Cranberry Compôte Crostini (*G, D, E, SD*)

Roast Turkey, chestnut stuffing, wholegrain mustard cream, mache (*G, D, E, SD*)



Festive Sausage Roll, cranberry chutney (*G, D, N, S, E*)



Spiced Orange and White Chocolate Scone, clotted cream, selection of preserves (*G, D, V, N, E*)



Passionfruit and White Chocolate Choux (*G, D, E*)

Mini Mince Pie, brandy butter, redcurrants (*G, D, E, SD*)

Yule Log, coffee and caramel (*G, D, E, SD*)

Served with a tea of your choice (see below)



CHAMPAGNE AFTERNOON TEA

To include a glass of (125ml)

Sylvos Prosecco, Le Colture, Brut - £48.00 person

Champagne Bernard Remy, Carte Blanche - £55.00 per person

Champagne Bernard Remy, Brut Rosé - £58.00 per person



A discretionary 12.5% service charge will be added to your final account.

SELECTION OF HOOGLY TEAS

English Breakfast

Classic combination of rich, malty Indian Assam with Sri Lankan and Kenyan black teas for bright character and wonderful depth of flavour.

Earl Grey

Delicate blend of Sri Lankan tea leaves, infused with natural bergamot oil and combined with zesty lemon peel and sweet-scented orange blossom.

Darjeeling

Elegant Darjeeling from the foothills of the Himalayas is blended with the finest Sri Lankan and Chinese black teas

Rooibos – Sweet Orange

Golden, naturally caffeine-free rooibos from South Africa, bursting with lively, zesty natural citrus flavours and a playful hint of sweet, juicy strawberry. A sip of sunshine, guaranteed to put a spring in your step - Rooibos (73%), Apple Pieces, Orange Peel (7%) Rosehip, Hibiscus

Vanilla Chai

Bold & fiery chai spices are perfectly tempered by smooth vanilla in this well-crafted combination - Sri Lankan Black Tea (56%), Ginger, Cinnamon, Cardamom, Cloves, Orange Flowers, Vanilla Pieces (3%)

Oolong/Lapsang Souchong

Combination of smoky tea leaves and warming spices, licked by flames of safflower & sprinkled with crushed chilli for a hint of fiery charm - Taiwanese Oolong, Chinese Lapsang Souchong Black Tea, Cinnamon, Orange Peel, Safflower Petals, Chilli Seeds

Green Tea

Yunnan, China. Beautifully clear in liquor, subtle sweet flavour and remarkable depth, this elegant tea will help bring clarity to any situation.

Jasmine Dawn

A delicate and alluring blend of jasmine, vanilla and rose that will seduce the senses - Chinese Jasmine Green Tea, Chinese Green Tea, Rose Petals, Ashwaganda, Cumin Seeds, Calendula Petals, Sunflower Petals

Peppermint – Herbal Infusion

Packed full of invigorating menthol character, this uplifting blend brings together a selection of the freshest tasting herbs, for a brilliantly bracing combination – Peppermint (45%), Spearmint (30%), Eucalyptus, Pine Needles

Chamomile – Herbal Infusion

Unwind with this warm and comforting infusion, full of herbs carefully chosen for their ability to relax the body and soothe the mind – Rose Hips, Chamomile (30%), Lemon Verbena, Lavender, Lime Leaves

White Tea

A beautiful Chinese white tea, elegantly blended with flowers and fruit pieces for a refreshingly refined finish - Chinese White Tea (56%), Apple Pieces (15%), Chinese Green Tea, Lemongrass, Elderflower (4%), Orange Blossom (4%), Hibiscus, Rosehip, Orange Peel (0.5%)

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

ALLERGEN KEYS

(G) – Gluten, (CE) – Celery, (M) – Molluscs, (L) – Lupin, (D) – Dairy, (SD) – Sulphites, (C) – Crustaceans
(E) – Egg, (MU) – Mustard, (N) – Nuts, (P) – Peanuts, (SE) – Sesame, (S) – Soya, (F) – Fish, (V) – Vegetarian