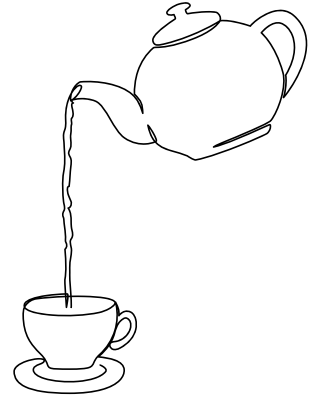




Dining Dome Afternoon Tea



Sweet Treats

Chocolate & orange entremets
Mini spiced plum & bramble fool
Hazelnut & caramel choux bun
Iced ginger & pear cake

Savouries & Sandwiches

Mature cheddar & hot beetroot
Roast beef, watercress & horseradish
Mini Brioche roll filled with Severn & Wye smoked salmon,
cream cheese & cucumber
Goats cheese & pumpkin quiche

Scones

White chocolate & cranberry
Plain
Served with Dorset clotted cream & strawberry conserve

Served with a glass of Taittinger Brut, NV

45 pp

Please note: nuts are often used in our kitchens and allergen information can be provided upon request
If you have an allergy or dietary requirements please see a member of the team Please note there is a
discretionary service charge of 12.5%



Hot Drinks

Birchall Loose Leaf Tea

English Breakfast	Green Tea
Decaf Tea	Peppermint
Earl Grey	Chamomile
Assam	Red Berry
Darjeeling	Lemon & Ginger
Chai	Rooibos

Magic Mozzo Coffee

Cafetière	Americano
Decaf Coffee	Double Espresso
Latte	Single Espresso
Cappuccino	Single Macchiato
Flat White	Double Macchiato

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