

Afternoon Teas

CLASSIC SPA AFTERNOON TEA ~ £21.50 PER PERSON

(additional room hire charges may apply)

Includes the following:

Our set selection of dainty finger sandwiches on freshly baked bread:

Egg mayonnaise, brioche finger

Loch Var smoked salmon, granary and cream cheese

Black leg ham, English mustard, organic cucumber

Coastal cheddar, spring onion salad cream

Freshly baked fruit scones served with a choice of preserves and clotted cream

A selection of miniature cakes and pastries

Your choice of tea from our extensive selection, or freshly ground coffee

THE SPA CHAMPAGNE AFTERNOON TEA ~ £32.00 PER PERSON

(additional room hire charges may apply)

Includes all of the above with the addition of a chilled glass of Champagne



Canapés

Why not add canapés to your drinks Reception, minimum 4 x canapés per person:

VEGETARIAN HOT & COLD CANAPES

(all £2.25):

- Balsamic fig and gorgonzola crostini
- Wild mushroom and parmesan arancini
- Roast pear and Ellie's goats cheese baklava and toasted pistachios
- Creamed spinach and parmesan tartlet
- Bloody Mary shots with roasted pepper
- Welsh rarebit with toasted onion seeds
- Pickled walnut, goats cheese and beetroot
- Ratte potato, sour cream and gruyere
- Charred provencal vegetables and parmesan cracker
- English leek and parmesan tartlet
- Crispy vegetable rolls

FISH & SEAFOOD HOT & COLD CANAPES

(all £2.25):

- Smoked haddock kedgeree arancini
- Individually glazed fish pie
- Smoked salmon roulade with cream cheese
- Mini prawn cocktails
- Hand-picked crab and sweetcorn risotto
- Scallop pops, parma ham and bacon jam
- Thai salmon fishcakes with chilli mayo
- King prawn skewers with herb butter
- Mini fish and chips
- Smoked haddock croquette with curry mayonnaise
- Cullen skink shots
- Cured mackerel with pickled cucumber
- Smoked salmon blinis and caviar

HOT & COLD MEAT CANAPES

(all £2.25):

- Miniature eggs benedict
- Ham hock terrine on toasted brioche with pineapple pickle
- Venison scotch egg with red cabbage slaw
- Lamb koftas with yoghurt and mint
- Surrey hills farm beef with crostini and parmesan
- Venison cottage pie
- Oxtail broth
- Sweet and sour organic chicken with toasted sesame
- Honey roast Cumberland sausage with pommery
- Chinese pork dumplings with soy glaze and pickled ginger
- Slow roast pork belly, popcorn crackling and pink lady apple
- Organic chicken and tarragon bon bon
- Chicken and leek open pie
- Spicy pulled pork with spring onions and sour cream

SWEET FINISHES

(all £2.50):

- Organic lemon tart
- Chocolate brownie bites
- Pistachio frangipan
- Mini macaroons
- Lemon curd doughnuts
- Salted caramels
- Chocolate delice
- Coconut and alphonso mangoes brochettes
- Glazed fruit tartlet
- Mini eclair

(menu's subject to seasonal changes)

Finger Buffet Menu

Please select 3 sandwich fillings, 3 savoury items, 1 burger and 1 dessert.
Additional sandwiches £3.50 per person.

SANDWICHES:

Tuna mayonnaise, piquillo pepper
Montgomery cheddar, spring onion salad, salad cream (V)
Black leg ham, pommery mustard mayonnaise
Cucumber, cream cheese
Oak smoked salmon, cream cheese and chives
Roast beef, horseradish
Egg mayonnaise, mustard cress (V)

SAVOURY ITEMS:

Homemade sausage rolls, pommery mustard mayonnaise
Mini fish and chip cones, tartare sauce
Venison scotch eggs
Sweet potato, goats cheese, caramelised onion and basil tart (V)
Yorkie, roast beef, horseradish
Blue cheese scone (V)
Wild mushroom arancini (V)
Chicken and leek pies

BURGERS:

Grilled haloumi, red pepper piperade (V)
Mini beef burger, tomato, lettuce, apple and white cabbage slaw
Mini pulled pork burger

DESSERTS:

Chocolate brownie, salted caramel
Coconut and pineapple brochette
Summer berry trifle, toasted almonds, strawberry chutney
Banoffee cheesecake, honeycomb, barbecued bananas
Eton mess

TEA & COFFEE

£20.00 PER PERSON

(additional room hire charges may apply)