

# BEAVERBROOK

## *Festive Afternoon Tea*

Wednesday 28<sup>th</sup> November - Sunday 6<sup>th</sup> January

### *House-Made Savoury Selection*

#### **Roast Norfolk Bronze Turkey**

Chestnuts, and Spiced Cranberry Relish on Granary

#### **Bread Chalk Stream**

Smoked Trout with Capers and Cream Cheese on Basil Bread

#### **Pickled Cucumber and Chive Crème Fraiche**

On White Bread (v)

#### **Duck Egg and Shiso Cress Mayonnaise**

On Tomato Bread

### *House-Baked Scones*

#### **Buttermilk & Cranberry Scones**

Served with Cornish Clotted Cream & Butterfly and The Bee Jam

### *Pastries*

#### **Gingerbread Macaron**

#### **Milk Chocolate and Orange Yule Log**

#### **Coconut and Yuzu Snowman Choux**

#### **Warm Handmade Mince Pie**

A Selection of Traditional & Fresh Leaf Teas

35 per person

Including a Glass of Laurent-Perrier La Cuvée Rosé

50 per person

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.