



# FESTIVE AFTERNOON TEA

*At Thornton Hall Hotel*

*Let the festivities begin...*

CHILLED GLASS OF  
PROSECCO

£7

CHILLED GLASS OF JOSEPH  
PERRIER BRUT CHAMPAGNE

£10

## *Sandwiches*

HONEY ROAST HAM & TOMATO CHUTNEY

FREE RANGE EGG & CRESS

ROAST TURKEY & CRANBERRY

SMOKED SALMON & PRAWN

## *Savouries*

*Or*

## *Sweets*

BUTCHER'S SAUSAGE ROLL  
& RED ONION JAM

GINGERBREAD MACARON

"ALL THE TRIMMINGS"  
YORKSHIRE PUDDING

PASSIONFRUIT POSSET

CRAB & CRÈME FRAÎCHE VOL AU VENT

PEPPERMINT & ALMOND  
BROWNIE (GF)

SMOKED SALMON BLINI & AVRUGA CAVIAR

LEMON & GOLD LEAF ECLAIR

GOATS CHEESE & SPINACH TARTLET

SAVOURY SCONE WITH  
BRIE & CRANBERRY

*Please see the reverse for our selection of  
teas and our vegan afternoon tea menu.*

£29 PER PERSON

*Please advise your server of any dietary requirements. A discretionary 10% service charge will be added to your bill, this is shared in full between the team. Key: (V) Vegetarian (VG) Vegan (GF) Gluten Free*



# FESTIVE AFTERNOON TEA

*At Thornton Hall Hotel*

## *Vegan Menu*

### *Sandwiches*

HOUMOUS & RED PEPPER

BEETROOT & CHILLI JAM

CUCUMBER & SOFT CHEESE

£29 PER PERSON

### *Sweets*

CHOCOLATE ORANGE MOUSSE

PASSIONFRUIT MERINGUE PIE

RUM INFUSED FRUITS

*Or*

### *Savouries*

PUMPERNICKEL, AVOCADO  
& BEETROOT

MOROCCAN FALAFEL

SAUSAGE ROLL

## *Tea & Drinks Selection*

### BLACK LOOSE TEA

*English Breakfast, English Breakfast Decaf, Assam, Darjeeling, Earl Grey, Caramel, Vanilla, Chai, Wild Cherry, Mulled Spices*

### HERBAL TEA

*Chamomile, Peppermint, Blueberry, Rooibos, Organic Mint Melange*

### COFFEE

*Americano, Cappuccino, Mocha, Latte Espresso*

### MILK SELECTION

*Semi-Skimmed, Skimmed, Soy*

### WHITE LOOSE TEA

*White Peony, Silver Jasmine Organic, Green Loose Leaf, Gunpowder Green, Jasmine Green, Tropical Green, Dragonwell Organic*

### CHARITEAS

*Aphroditea, Gravitea, Teanage Kicks Black Tea, Teasy Rider, Teavel Knevel Sencha Green Tea*

### BELGIAN HOT CHOCOLATE

### CHAMPAGNE & PROSECCO

*See reverse*