



GRANTLEY HALL

AUTUMN *Afternoon Tea* MENU

Savoury



Truffled Cucumber & Cream Cheese

Served on white bread

Oak Smoked Salmon & Chive Cream Cheese

Caperberry, served in a brioche roll

Egg & Shallot Mayonnaise

Watercress, served on
wholegrain bread

Peppered Beef

Celeriac remoulade, red mustard
frills, served on rye bread

Sausage Roll

Caramelised onion, caraway

Pastries



Blackcurrant Tea Pastry

Blackcurrant confit, mascarpone, white
chocolate

Lemon & Passionfruit Meringue

Olive oil & citrus sponge, passionfruit confit
& crèmeux

Glazed Chocolate Sphere

Chai tea, ginger crèmeux, spiced
Valrhona chocolate ganache

Scones



Plain & golden raisin scones, baked daily in our Grantley Hall kitchens, served with
Devon clotted cream & homemade Yorkshire strawberry & raspberry jam

Our Tea Selection



ENGLISH BREAKFAST
ENGLISH BREAKFAST DECAFFENATED
EARL GREY
GOPALDHARA 1ST FLUSH DARJEELING
WHITE POMEGRANATE
PEPPERMINT

CLOUD CATCHER
LEMONGRASS & GINGER
KENILWORTH CEYLON
PINHEAD GUNPOWDER
JAMINE YIN HAO
ORANGE BLOSSOM OOLONG

Our Coffee Selection



All coffees are available as decaffeinated, please ask a member of our team for more information.

ESPRESSO LATTE FLAT WHITE
DOUBLE ESPRESSO CAPPUCCINO AMERICANO
FRESHLY GROUND CAFETIERE FOR TWO

CREAM TEA
£20.00 PER PERSON



AFTERNOON TEA
£37.50 PER PERSON



CHAMPAGNE
AFTERNOON TEA
£52.00 PER PERSON



PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.