



## GRANTLEY HALL

### SUMMER *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*



**Strawberries & cream 'bonbon'**

Glazed confit strawberry, vanilla ganache  
pistachio, sablé breton

**White chocolate & cherry tea pastry**

White chocolate 'blondie', cherry confit  
& crèmeux, almonds

**Chocolate choux religieuse**

Valrhona single origin dark chocolate  
caramel, tonka bean, marshmallow

#### *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 DECAFFEINATED  
EARL GREY  
GOPALDHARA 1<sup>ST</sup> 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.