

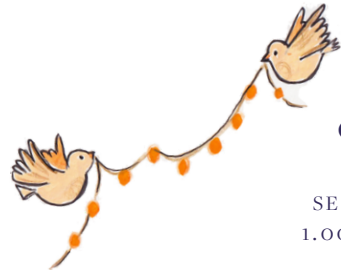


ONCE UPON A CHRISTMAS

MOSAIC

NOURISHING THE APPETITE





ONCE UPON A CHRISTMAS AFTERNOON TEA

SERVED NOVEMBER 20TH TO JANUARY 4TH
1.00pm to 5.00pm (Except Christmas Day)

Finger Sandwiches

Beetroot-cured gravadlax & dill crème fraîche, Herring
caviar, charcoal bun

Burford Egg, black truffle, mini golden Brioche

Roasted Turkey, Cranberries, beetroot loaf

Roasted pumpkin & chestnut purée, sage cream cheese,
pumpkin seed loaf

Honey roast ham, apple cider chutney, white bread



Scones

Freshly Baked & Raisin Scones (vg,gf)

Clotted Cream & Blackcurrant Jam



Pâtisserie

Enchanted Slipper

Blackcurrant and candied orange tartlet, glass slipper fondant

The Grand Ball

Chocolate & pistachio cookie cup (vg)

Magical Transformation

Spiced pumpkin baked cheesecake, pumpkin chocolate chip



Starry Midnight

Apple cinnamon Napoleon & countdown to midnight clock



£45 per person including a selection of loose-leaf JING tea

Add Mulled Wine for £10

Add a 125ml glass of Taittinger Brut NV Champagne for £15

If you have a food allergy, intolerance, or coeliac disease, please speak to a member of the team about the ingredients in your food and drink before you order. However, please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments. All prices include VAT at the current standard rate. We operate a cashless environment.

A discretionary 13% service charge will be added to your final bill.

Gluten-Free (GF) | Vegetarian (V) | Vegan (VG)



ONCE UPON A CHRISTMAS VEGETARIAN AFTERNOON TEA

SERVED NOVEMBER 20TH TO JANUARY 4TH
1.00pm to 5.00pm (Except Christmas Day)

Finger Sandwiches

Marinated aubergine, lovage pesto, white bread

Artichoke, olive tapenade, sundried tomato, beetroot bread

Burford Egg, black truffle, mini golden Brioche

Sundried red pepper, sesame-free hummus, tomato bread

Roasted pumpkin & chestnut purée, sage cream cheese,
pumpkin seed loaf



Scones

Freshly Baked & Raisin Scones (vg,gf)

Clotted Cream & Blackcurrant Jam



Pâtisserie

Enchanted Slipper

Blackcurrant and candied orange tartlet, glass slipper fondant

The Grand Ball

Chocolate & pistachio cookie cup (vg)

Magical Transformation

Spiced pumpkin baked cheesecake, pumpkin chocolate chip

Starry Midnight

Apple cinnamon Napoleon & countdown to midnight clock



£45 per person including a selection of loose-leaf JING tea

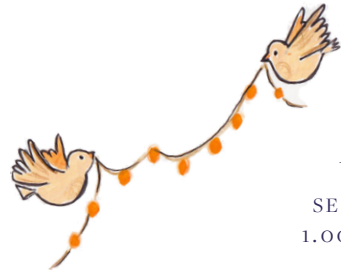
Add Mulled Wine for £10

Add a 125ml glass of Taittinger Brut NV Champagne for £15

If you have a food allergy, intolerance, or coeliac disease, please speak to a member of the team about the ingredients in your food and drink before you order. However, please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments. All prices include VAT at the current standard rate. We operate a cashless environment.

A discretionary 13% service charge will be added to your final bill.

Gluten-Free (GF) | Vegetarian (V) | Vegan (VG)



ONCE UPON A CHRISTMAS
VEGAN AFTERNOON TEA
SERVED NOVEMBER 20TH TO JANUARY 4TH
1.00pm to 5.00pm (Except Christmas Day)

Finger Sandwiches

Marinated aubergine, lovage pesto, white bread

Artichoke, olive tapenade, sundried tomato, beetroot bread

Sundried red pepper, sesame-free hummus, tomato bread

Vegan Nduja, apple chutney, brown bread

Roasted pumpkin & chestnut purée, sage, vegan cream
cheese, pumpkin seed loaf



Scones

Freshly baked plain & raisin scones (vg,gf)

Coconut yogurt, Blackcurrant jam



Pâtisserie

Enchanted Slipper

Blackcurrant and candied orange tartlet, glass slipper fondant

The Grand Ball

Chocolate & pistachio cookie cup (vg)



Magical Transformation

Spiced pumpkin baked cheesecake, pumpkin chocolate chip



Starry Midnight

Apple cinnamon Napoleon & countdown to midnight clock

£45 per person including a selection of loose-leaf JING tea

Add Mulled Wine for £10

Add a 125ml glass of Taittinger Brut NV Champagne for £15

If you have a food allergy, intolerance, or coeliac disease, please speak to a member of the team about the ingredients in your food and drink before you order. However, please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments. All prices include VAT at the current standard rate. We operate a cashless environment.

A discretionary 13% service charge will be added to your final bill.

Gluten-Free (GF) | Vegetarian (V) | Vegan (VG)