



# FESTIVE AFTERNOON TEA

St BRIDES  
spa hotel



## SEASONAL SAVOURIES

Turkey, Stuffing and Cranberry Chutney Slider *(G,S,D,E,SD)*

Brie, Pickled Apple and Pistachio Bruschetta *(G,N,D,SD)*

## FINGER SANDWICHES

Coronation Egg Mayonnaise *(V,G,D,E,Mu)*

Smoked Salmon with Horseradish Cream Cheese and Dill *(V,G,E,F,D,Mu)*

Roast Beef with Mustard Mayonnaise, Sauerkraut and Gem Lettuce *(G,S,Mu)*

## FESTIVE CAKES & PASTRIES

St Brides Christmas Cake *(V,G,N,D,E,SD)*

Barti Rum Mince Pie *(V,G,D,E)*

Bûche de Noël with Black Cherries *(V,G,S,D,E)*

Poached Pear and Almond Tart *(V,G,N,D,E)*

## FRUIT SCONES

Clotted Cream and Jam *(G,D)*

Served with your choice from our speciality tea selection  
or freshly brewed coffee

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

✓ Plant-based (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.