

# French Afternoon Tea

£25 per person

## French inspired Afternoon Tea

Selection of French Pastries and Cakes served from our cake trolley with a selection of delectable finger sandwiches and savouries

### Speciality Cut Sandwich Selection

Crayfish on Wholemeal with Confit Lemon

Egg and Cress on Brioche

Chicken and Wholegrain Mustard on White

Cream Cheese and Cucumber on Rye

All breads are made using flour milled at the historic twelfth century Pembrokeshire mill, Y-Felin.

### Hand-Made Cakes and Pastries

**Paris-Brest** - a classic french dessert of choux pastry filled with praline infused cream

**Tarte au Citron Meringuée** - a delicious lemon curd on shortcrust pastry topped with french meringue

**Éclair au Chocolat** - light choux pastry filled with chocolate cream and topped with chocolate fondant icing

**Chocolate Orange Macaroons**

**Panna cotta**

**Your choice from our speciality teas menu or  
have a freshly brewed pot of coffee**

\*Menu is subject to change \*

### Sparkling Afternoon Tea

Add a glass of Prosecco for £6.50 per person

Add a glass of Taittinger Champagne for £10 per person

### Cocktail Afternoon Tea

Add a cocktail teapot for £8 per person

**Please advise us of any special dietary requirements or allergies at the time of booking.  
(£7.50 supplement for dairy or gluten free afternoon tea)**