

# FESTIVE AFTERNOON TEA

£29.95 per person

## PASTRIES

### APPLE & CINNAMON

slow-cooked caramelised apple with cinnamon,  
muscovado sugar, chantilly

### PISTACHIO & ORANGE

whipped pistachio & white chocolate ganache,  
orange marmalade, almond

### PEAR & GINGERBREAD

confit of pear, madagascan vanilla crèmeux,  
gingerbread sweet pastry

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## SAVOURY

### SAUSAGE ROLL

pork, wholegrain mustard & black pudding

### QUICHE

brie & cranberry

### BEETROOT CURED SALMON

dill & lime cream cheese

### SLOW-COOKED TURKEY BREAST

sage, onion & apricot stuffing

### NORTHUMBRIAN FREE RANGE EGG MAYONNAISE

with chives

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## SCONES

### CRANBERRY & ORANGE SCONE

served with clotted cream and homemade christmas jam

### COLLIERS CHEDDAR CHEESE SCONE

served with whipped butter

Due to the size of our kitchen, we are unable to cater for any dislikes. Allergies and dietary requirements can only be catered for at the time of booking when discussed and only if the item can be fully removed from the dish. Diners may have to sign a disclaimer should management deem it necessary.