

Indulgent Chocolate High Tea

Sweets

Caraïbe chocolate 66% & sudachi cremeux tartlet (H, V)

Smoked Veliche chocolate torte (LG, H)

Raspberry & white chocolate eclair (V, H)

Strawberry & rose bonbon (LG, H, V)

Passionfruit macaron with Valrhona chocolate (LG)

Savouries

Cucumber, dill & whipped goats' cheese on rye (V, H)

Truffled free-range egg & mayonnaise in milk bun bread (V)

Boston leg ham & grain mustard on multigrain (NDI)

Roasted beef, piccalilli & baby spinach wrap (NDI)

Smoked salmon, lemon & black pepper on wholemeal (H)

Braised beef & leek croquette with red onion jam (LG, NDI)

Tomato bolognese arancini (NDI, H, VG)

Mushroom, asparagus & brie cheese tartlet with wild garlic shoots (LG, H, V)

Chocolate chip scones with

St David's Dairy pure cream, lemon curd & berry preserve

House made French hot chocolate with toasted vanilla marshmallow & churros

Offer:

Elevated Three Tiered Stand High Tea served with a glass of French Sparkling & unlimited espresso coffee and freshly brewed tea

98 per adult - 45 per child - 125 free flowing French Sparkling

(lg) low gluten (ndi) no dairy ingredients (v) vegetarian (vg) vegan (h) halal

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance. All seafood is sustainably certified. 10% Accor Plus discount applicable.