



EASTER AFTERNOON TEA

Often referred to as “the goldsmith of chocolate”, Michel Cluizel has spent decades perfecting and producing exceptional chocolates. Using only the highest quality cocoa beans of the purest origin, they are considered one of the finest French chocolate-makers in the world and we are proud to incorporate their exquisite products into our special Easter Afternoon Tea.

Each sweet treat on our menu is inspired by one of Michel Cluizel’s superior chocolates. The chocolate is combined with distinguished flavours and textures to produce an unforgettable afternoon tea experience.

SAVOURIES

Brillat-Savarin

Pickled cucumber, Wiltshire truffle, granary bread

Brixham Crab

Somerset citrus yoghurt, rye bread

Hereford Beef

Horseradish cream, granary bread

Smoked Severn & Wye Salmon

Lemon and dill, London ricotta, wholemeal bread



SCONES

Mokaya Noir 66%

Warm chocolate scones, blood orange & whisky marmalade, orange curd, Jersey clotted cream

SWEET DELICACIES

Vanuari Lait 39%

Milk chocolate mousse, cherry compote, feuilletine, choux

Elianza Ivoire 33%

White chocolate panna cotta, Gariguetto strawberry, vanilla sable

Kayambe Noir 72%

Dark chocolate ganache, raspberry jelly, pistachio butter cream

Riachuelo 51%

Milk chocolate delice, passion fruit ganache, toasted hazelnuts



45

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.

A 12.5% discretionary service charge will be added to your bill.

