



## Sample Afternoon Tea Menu

### Our favourite finger sandwiches for Autumn

Surrey sirloin of beef and horseradish mayonnaise on rye and caraway bread

Chapel Farm egg mayonnaise bridge roll topped with mustard cress

Smoked ChalkStream trout with dill cream cheese on beetroot bread

Cucumber and chive crème fraîche on multigrain bread

### Palate Cleanser

Trio of citrus parfait topped with herbal granita

### Scones

Plain and fruited scones

served with home-made blackberry and Hillfield Gin conserve, and Surrey Hills cream

### Seasonal Classic Pastries with a Modern Twist

Fig éclair

vanilla choux pastry filled with fig crèmeux and blackcurrant compôte, topped with vanilla and Pennyhill Park honey Chantilly

Chocolate and Coffee Tart

chocolate sweet pastry filled with chocolate and coffee ganache, chocolate mousse, and topped with chocolate and coffee custard

Apple Macaroon

sandwiched with vanilla custard, filled with green apple confit and topped with brown sugar crumble

Chestnut Cake

topped with Pennyhill Park sweet chestnut cream and pear gel

£50 per person

## Sample Ultimate Afternoon Tea Menu

### Savoury Starter

A glass of vintage Ridgeview Blanc de Noirs (75ml) to begin

Welsh Rarebit

Spennwood cheese & Hogs Back ale topped with fried quail egg

### Our favourite finger sandwiches for Autumn

Surrey sirloin of beef and horseradish mayonnaise on rye and caraway bread

Chapel Farm egg mayonnaise bridge roll topped with mustard cress

Smoked ChalkStream trout with dill cream cheese on beetroot bread

Cucumber and chive crème fraîche on multigrain bread

### Palate Cleanser

Trio of citrus parfait topped with herbal granita

### Scones

Plain and fruited scones

served with home-made blackberry and Hillfield Gin conserve, and Surrey Hills cream

### Seasonal Classic Pastries with a Modern Twist

A glass of Ridgeview Rosé de Noirs (75ml) to enjoy with your pastries

Fig éclair

vanilla choux pastry filled with fig crèmeux and blackcurrant compôte, topped with vanilla and Pennyhill Park honey Chantilly

Chocolate and Coffee Tart

chocolate sweet pastry filled with chocolate and coffee ganache, chocolate mousse, and topped with chocolate and coffee custard

Apple Macaroon

sandwiched with vanilla custard, filled with green apple confit and topped with brown sugar crumble

Chestnut Cake

topped with Pennyhill Park sweet chestnut cream and pear gel

£72 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.