

AFTERNOON TEA

MENU



THE
Clunie
DINING ROOM



AFTERNOON TEA

Savoury

ROAST CHICKEN, BACON MAYONNAISE

KATY'S EGG & BLACK TRUFFLE MAYONNAISE

SMOKED TROUT & DILL CRÈME FRAÎCHE, HOMEMADE PARKER BUN

SPINACH & FETA PINWHEEL

Treats

TIRAMISU CHOUX BUN

TRADITIONAL OPERA CAKE

RHUBARB & CUSTARD PETIT GÂTEAU

BUTTERMILK PLAIN & CRANBERRY SCONES

CORNISH CLOTTED CREAM, RASPBERRY JAM &
BLACKCURRANT JAM



All fish, tea & coffee is locally or sustainably sourced.
If you have a food allergy or intolerance, please let us know before ordering.
We use ingredients which contain allergens across our kitchen.

SOMMELIER'S SUGGESTED PAIRINGS

THESE WINES HAVE BEEN CHOSEN BY OUR SOMMELIERS TO COMPLIMENT AND ELEVATE YOUR AFTERNOON TEA EXPERIENCE. SHOWCASING HIGH QUALITY WINES FROM GREAT PRODUCERS, WHICH ARE PERFECTLY PAIRED TO THE GASTRONOMY OF AFTERNOON TEA.

Prosecco Superiore di Cartizze DOCG, Le Colture NV Veneto, Italy

This style of wine is considered the pinnacle of Prosecco, produced in the prestigious subregion of Valdobbiadene. Cartizze hill is situated within a UNESCO World Heritage Site, featuring breathtaking terraced vineyards, gifting the highest quality grapes to the region. This wine is made by 'Le Colture' - a family owned producer, with a rich history dating back to the 1500s, producing high quality, elegant wines. This Prosecco offers delicate aromas of white pear, golden apples, and fine white florals. The fine mousse and well balanced flavours make this a truly scintillating sip with Afternoon Tea.

125ml

£14

Louis Roederer "Carte Blanche" Demi-Sec NV champagne, France

"Carte Blanche" is the name of Louis Roederer's demi-sec (semi-sweet) style of champagne, with the name translating to 'blank page'. It is a reflection of the family's desire to create a truly decadent and generous Champagne, unbound from the usual constraints of drier styles. In the 19th century demi-sec Champagne was widely fashionable. Therefore, we are showcasing this Champagne to bring a touch of indulgence to your Afternoon Tea. With rich notes of orchard fruits, honeyed brioche and elegant white flowers. The semi-sweet character will complement the food impeccably. Combining elegance, decadence, and a beautiful mousse, this is a truly captivating cuvée.

125ml

£24

FULL WINE LIST AVAILABLE ON REQUEST - PLEASE ASK YOUR WAITER

