



GLUTEN FREE AFTERNOON TEA

All elements of our Afternoon Teas at The George are made by our talented pastry chef to give you the best gastronomical experience and therefore bookings are required at least 24 hours in advance

SWEET

THE SECRET STRAWBERRY

Vanilla cheesecake, Strawberry compote, white chocolate, strawberry glaze, black sesame and shortbread **SE/M**

THE PEACH MELBA POCKET WATCH

Peach melba macaron, raspberry ganache, peach gel, macaron shell **N/E/M**

THE EARL GREY PLANT POT

Milk chocolate and earl grey mousse, lemon curd, bitter chocolate crumb **E/M/S**

THE VICTORIAN CHEQUER BOARD

Strawberry and elderflower tart, macerated strawberries, strawberry and elderflower gel **N**

SCONES

Freshly baked gluten free plain & fruit scones- clotted cream & strawberry preserve **M/S/E**

SAVOURY

Egg mayonnaise and watercress on gluten free on white bread **E/M/MU**

Ham and wholegrain mustard mayonnaise on gluten free white bread **E/MU**

Prawn and crayfish Marie rose on gluten free white bread **CR/E/MU**

Cucumber and cream cheese on gluten free white bread **M**

Enjoy a cup of history from our wide selection of finely chosen teas from "Tea Makers of London" or a freshly brewed cafetiere

£27.00 per person

Please speak with your server if you require our allergen lists

Our suppliers & kitchens handle numerous ingredients & allergens. It is not possible for us to guarantee that our dishes will be allergen free.

C celery
MU mustard

G gluten
P peanut

F fish
L lupin

E eggs
S soya

MO molluscs
CR crustaceans

SE sesame seeds
SO sulphur dioxide

N nuts
M milk