



## TRADITIONAL 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 brown butter shortbread **G/M/SE**

#### THE PEACH MELBA POCKET WATCH

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

#### THE EARL GREY PLANT POT

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

#### THE VICTORIAN CHEQUER BOARD

Battenburg cake, vanilla sponge, apricot jam, marzipan **G/M/N/E**

### SCONES

Freshly baked plain & fruit scones- clotted cream & strawberry preserve **G/M/E**

### SAVOURY

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

Ham and wholegrain mustard Mayonnaise on brown bread **E/MU/G**

Prawn and crayfish Marie rose on brown bread **CR/E/MU/G**

Cucumber and cream cheese on white bread **M/G**

*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

*\*vegan, vegetarian & gluten free available on request*

#### **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.

<b>C</b> celery	<b>G</b> gluten	<b>F</b> fish	<b>E</b> eggs	<b>MO</b> molluscs	<b>SE</b> sesame seeds	<b>N</b> nuts
<b>MU</b> mustard	<b>P</b> peanut	<b>L</b> lupin	<b>S</b> soya	<b>CR</b> crustaceans	<b>SO</b> sulphur dioxide	<b>M</b> milk