



VEGETARIAN 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, 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 **E/M/G/S**

THE VICTORIAN CHEQUER BOARD

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

SCONES

Plain & fruit scones- coconut and vanilla cream, jam **G/E/M**

SAVOURY

Egg mayonaise and watercress on white bread **E/G/MU**

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

Hummous and tomato on brown bread **G/SE**

Spinach, red pepper and ricotta on brown bread **G/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

G gluten

F fish

E eggs

MO molluscs

SE sesame seeds

N nuts

MU mustard

P peanut

L lupin

S soya

CR crustaceans

SO sulphur dioxide

M milk