



BUBBLES 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

ENJOY A REFRESHING GLASS OF BUBBLES ALONGSIDE YOUR AFTERNOON TEA

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*

£32.00 per person

**vegan, vegetarian & gluten free menu 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.

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



COCKTAIL 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

Enjoy a refreshing cocktail alongside your afternoon tea from your choice of

Earl Grey Fizz
Vodka, earl grey, sugar syrup, prosecco

Fizzy Breakfast tea
Breakfast tea, Honey, Gin, Grand Marnier, Lemon Juice

Pink Gin tea
Infused Chamomile tea, pink gin, elderflower cordial, pink grapefruit juice

Long Beach Iced Tea
Vodka, gin, tequila, white rum, triple Sec, lemon juice, sugar syrup, topped with cranberry juice

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 granary bread **E/MU/G**

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

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

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GIN 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

Enjoy a glass of gin & tonic alongside your afternoon tea from your choice of Rhubarb & Ginger, Blood orange, Pink grapefruit & Pomelo or Dry Gin

With selection of Indian, light , rhubarb or elderflower tonic

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**

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