



WOODLAND WONDERLAND 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 TOFFEE APPLE

Apple mousse, toffee apple centre, ginger biscuit, white chocolate, apple glaze **G/M**

THE MAGIC MUSHROOM

Carrot cake, orange whipped mascarpone, orange gel, sweet glaze **G/E/M**

THE BUTTERFLY EFFECT

Blackberry macaron, blackberry ganache, blackberry and rose gel, butterfly tuille **N/M/E/G**

THE PISTACHIO PLANT POT

Dark choc cremeux, pistachio sponge, cherry compote, pistachio crumb **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.

C celery
E eggs
SE sesame seeds
P peanut
SO sulphur dioxide

G gluten
MO molluscs
N nuts
S soya
M milk

F fish
L lupin
MU mustard
CR crustaceans





WOODLAND WONDERLAND VEGETARIAN AFTERNOON TEA

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SWEET

THE TOFFEE APPLE TART
Toffee apple and ginger tart **G/M**

THE MAGIC MUSHROOM
Carrot cake, orange whipped mascarpone, orange gel **G/E/M**

THE BUTTERFLY EFFECT
Blackberry macaron, blackberry ganache, blackberry and rose gel **N/M/E**

THE PISTACHIO PLANT POT
Dark choc cremeux, pistachio sponge, cherry compote, pistachio crumb **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**

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C celery
E eggs
SE sesame seeds
P peanut
SO sulphur dioxide

G gluten
MO molluscs
N nuts
S soya
M milk

F fish
L lupin
MU mustard
CR crustaceans





WOODLAND WONDERLAND VEGAN AFTERNOON TEA

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SWEET

THE TOFFEE APPLE TART
Toffee apple and ginger tart

THE MAGIC MUSHROOM
Carrot cake, vanilla and orange frosting G/S

THE BUTTERFLY EFFECT
Blackberry macaron, blackberry and rose gel S/N

THE PISTACHIO PLANT POT
Dark choc mousse, pistachio sponge, cherry compote, pistachio crumb N/S/G

SCONES

Plain & fruit scones- coconut and vanilla cream, jam G/S

SAVOURY

Cucumber and vegan mayo on white bread G

Whipped avocado and seeds on brown bread SE/G

Spinach red pepper and vegan cream cheese on brown bread G

Vegan cheddar and onion relish on white bread G/SO

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





WOODLAND WONDERLAND GLUTEN FREE AFTERNOON TEA

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SWEET

THE TOFFEE APPLE

Apple mousse, toffee apple centre, ginger biscuit, white chocolate, apple glaze **M**

THE MAGIC MUSHROOM

Orange and mascarpone tart, candied orange peel **E/M**

THE BUTTERFLY EFFECT

Blackberry macaron, blackberry and rose gel **M/N/S/E**

THE PISTACHIO PLANT POT

Dark choc cremeux, cherry compote, pistachio crumb **N/E/M**

SCONES

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

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**

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E eggs
SE sesame seeds
P peanut
SO sulphur dioxide

G gluten
MO molluscs
N nuts
S soya
M milk

F fish
L lupin
MU mustard
CR crustaceans

