



CHRISTMAS ROYAL-TEA 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 BAUBLE
Apple & cinnamon pie maccaron

THE SNOWMAN
White chocolate & cranberry cheesecake, sweet glaze & coconut

THE PUDDING
Gingerbread, caramel pear & maple cream

THE CHRISTMAS CANDLE
Milk chocolate & star anise mousse with clementine gel & toasted hazelnuts

SCONES

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

SAVOURY

Truffled egg mayonnaise and watercress on white bread

Turkey and cranberry on white bread

Smoked salmon and orange cream cheese on brown bread

Coronation chicken on brown bread

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

£30.00 per person

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



CHRISTMAS ROYAL-TEA 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 BAUBLE
Apple & cinnamon pie maccaron

THE SNOWMAN
White chocolate & cranberry cheesecake, coconut

THE PUDDING
Gingerbread, caramel pear & maple cream

THE CHRISTMAS CANDLE
Milk chocolate & star anise mousse with clementine gel & toasted hazelnuts

SCONES

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

SAVOURY

Cucumber & minted mayo on white bread

Sage and onion stuffing & cranberry sauce on white bread

Hummus & red pepper on brown bread

Vegan cheddar & onion chutney on brown bread

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

£30.00 per person



CHRISTMAS ROYAL-TEA VEGAN 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 BAUBLE
Apple & cinnamon macaron

THE SNOWMAN
Dark chocolate and peppermint mousse with chocolate and hazelnut crumb

THE PUDDING
Gingerbread, caramel pear & sweet icing

THE CHRISTMAS CANDLE
Red velvet cake with spiced frosting

SCONES

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

SAVOURY

Cucumber & minted mayo on white bread

Sage and onion stuffing & cranberry sauce on white bread

Hummus & red pepper on brown bread

Vegan cheddar & onion chutney on brown bread

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

£30.00 per person



CHRISTMAS ROYAL-TEA 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 BAUBLE

Apple & cinnamon pie macaron

THE SNOWMAN

White chocolate and cranberry cheesecake, sweet glaze, coconut

THE PUDDING

Gingerbread, caramel pear & maple cream

THE CHRISTMAS CANDLE

Milk chocolate and star anise mousse, clementine gel, toasted hazelnuts

SCONES

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

SAVOURY

Truffled egg mayonnaise and watercress on white bread

Turkey and cranberry on white bread

Smoked salmon and orange cream cheese on brown bread

Coronation chicken on brown bread

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

£30.00 per person