

Time for tea...



English Breakfast
Supreme Earl Grey
Peppermint Leaves
Natural Jasmine Green
Organic Vanilla Rooibos
Assam Manjushree
Hibiscus Bora Bora



Or coffee o'clock...

Craft coffee brew bag
Decaffeinated craft coffee brew bag

Cappuccino +£2.50 147 kcal
Latte +£2.50 108 kcal
Flat white +£2.50 72 kcal
Hot chocolate +£2.50 282 kcal



Great Hallingbury Manor

Afternoon Tea

Afternoon Tea


Sweet Afternoon Tea



£23.95 per person

CAKES


Fruit macaron 48 kcal M,E,S,N,SE  


Strawberry & elderflower cheesecake 248 kcal G,M,S  


Pistachio sponge with raspberry & white chocolate 295 kcal G,N,E,M,S,P 

Milk chocolate & lemon tart with vanilla Chantilly 121 kcal E,M,S  


SCONES


Plain scone 361 kcal G,E,M 

Fruit scone 359 kcal G,E,M 

Clotted cream & strawberry jam 309 kcal M 

SANDWICHES

Cucumber & cream cheese 98 kcal G,M,S 

Egg mayonnaise & cress 163 kcal G,E,S 

Smoked salmon & dill crème fraîche 148 kcal G,M,F,S

Chicken Caesar 156 kcal G,E,S,M



Enjoy a glass of fizz...

PROSECCO



+ £5 per person


Afternoon Tea


Savoury Afternoon Tea

£23.95 per person

SAVOURIES


Bocconcini, cherry tomato & basil caprese skewer,
balsamic glaze 50 kcal M,SO  


Breaded mac & cheese bites with truffle mayonnaise,
parmesan 118 kcal G,E,M 


Seafood cocktail with cucumber & lemon 54 kcal G,E,F,CR,MO 

Sausage roll with apple sauce 156 kcal G,SO

SCONES


Plain scone 361 kcal G,E,M 

Fruit scone 359 kcal G,E,M 

Clotted cream & strawberry jam 309 kcal M 

SANDWICHES

Cucumber & cream cheese 98 kcal G,M,S 

Egg mayonnaise & cress 163 kcal G,E,S 

Smoked salmon & dill crème fraîche 148 kcal G,M,F,S

Chicken Caesar 156 kcal G,E,S,M

All tables will be subject to a discretionary service charge of 12.5%

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

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



Vegan on request



Vegetarian on request



No gluten on request