



St BRIDES
spa hotel



FESTIVE AFTERNOON TEA

£29 per person

The bottom corners of the poster are decorated with stylized coral illustrations. The bottom-left corner features coral in shades of blue and white. The bottom-right corner features coral in shades of blue, white, and gold.

SEASONAL SAVOURIES

Turkey, Stuffing and Cranberry Chutney Slider

(R,W,S,D,E,SD)

Brie, Pickled Apple and Pistachio Bruschetta

(V,W,PS,B,D,SD)

FINGER SANDWICHES

Coronation Egg Mayonnaise *(V,W,B,D,E,MU)*

Smoked Salmon with Horseradish Cream Cheese and Dill

(F,W,B,E,D,MU)

Roast Beef with Mustard Mayonnaise,

Sauerkraut and Gem Lettuce *(R,W,S,MU)*

FESTIVE CAKES & PASTRIES

St Bride's Christmas Cake *(V,W,A,D,E,SD)*

Barti Rum Mince Pie *(V,B,D,E)*

Bche de Noël with Black Cherries *(V,W,S,D,E)*

Poached Pear and Almond Tart *(V,W,A,D,E)*

FRUIT SCONES

Clotted Cream and Jam *(W,D)*

Served with your choice from our speciality tea
selection or freshly brewed coffee



A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian