



St BRIDES
spa hotel



FESTIVE AFTERNOON TEA

£29 per person



SPECIALITY TEA SELECTION

The perfect complement to your afternoon tea

Darjeeling

Black tea

The champagne of Indian tea, this light-coloured infusion holds floral aroma, which is both delicate and delicious, best drunk black with milk

Celtic No.1 HQ

Black tea

Specially blended for the Celtic Collection, a rich and smooth tea full of body and flavour with the compelling attribute of Assam and the softer notes of Ceylon

Earl Grey

Black tea, bergamot oil

High-quality leaves perfectly complement the fragrant and aromatic bergamot oil making a truly flavourful cup of tea

Welsh Strawberries & Cream

Apple, hibiscus, strawberry, rosehip, cream flavouring, sweet blackberry leaves, rose petals, naturally caffeine free

A fruity and vibrant tea with deliciously indulgent strawberry notes followed by an unmistakably rich and wonderfully creamy flavour

Mixed Berry

Hibiscus, apple, rosehip, elderberry, blackberry, blueberry, raspberry, redcurrant, red rose petals, naturally caffeine free

Renowned for its refreshing and invigorating qualities, this taste sensation is an infusion that sings of summer berries

Green Tea Rooibos & Orange

Green rooibos, papaya, pineapple, safflowers petals, orange, naturally caffeine free

A beautiful blend infused with papaya flakes and safflower petals combined with hints of pineapple, this tea smells just as good as it tastes

Green Tea with Mango & Bergamot

Green tea, mango, cornflower petals, red rose petals, sunflower petals, natural bergamot flavouring

A vibrant tea infused perfectly with delicate bergamot scent and a sweet hint of mango making this infusion a truly exquisite blend

Lemon & Ginger

Ginger, lemongrass, lemon zest, liquorice root, spearmint, naturally caffeine free

Zingy lemon and warming ginger, known for their calming and purifying qualities with the fragrant notes of liquorice and spearmint.

Contains liquorice – people with hypertension should avoid excessive consumption

Spiced Chai

Cinnamon, ginger, cardamon seeds, clove buds, black pepper, naturally caffeine free

A melting pot of organic spices, with cinnamon, ginger and black pepper this a beautiful and traditional spicy

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)*

Bouche 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

St BRIDES
spa hotel




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