

Festive Afternoon Tea

Available
throughout
December
£30 per
person

SAVOURIES

Ham hock & apple chutney brioche roll, picked ham hock with a spiced apple chutney, served in a buttery brioche

Wild mushroom tartlet, wild new forest mushrooms in a rich shortcrust pastry (V)

Smoked trout & horseradish crème fraîche blini, soft mini blini topped with smoked new forest trout and a horseradish crème fraîche

SCONES

Classic buttermilk scones, served warm with clotted cream and blackberry preserve

Spiced pumpkin & pecan scones, infused with cinnamon, nutmeg, and pecan, accompanied by a maple butter

SWEET TREATS

Winter orchard spiced apple & honey cake, a light apple sponge with local honey, cinnamon, and a golden syrup drizzle

Chocolate & chestnut pavé, classic chocolate pavé filled with chestnut cream and dusted with edible woodland snow

Cranberry & clementine meringue tart, a zesty clementine curd with a cranberry compote, topped with meringue

Brandy choux bun, choux bun filled with brandy and white chocolate cream

TEAS & INFUSIONS

Selection of teas or coffee

OPTIONAL ADDITIONS

Mulled sparkling wine, sparkling wine infused with winter spices

Sloe gin fizz, a festive cocktail with blackberries and sloe gin

VENUES

Burley Manor - Bartley Lodge - Beaulieu Hotel

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill.

