

Christmas Afternoon Tea Party Menu

Starting with a welcome drink of warmed mulled cider

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Service of the canapé entrées

Port glazed pig in blanket with a spiced plum relish
Port glazed butternut squash nut roast with spiced plum relish (Vegetarian alternative)
Creamy leek and potato velouté topped with truffled quail's egg
Monkfish chana masala, served with poppadom
Heart of palm chana masala, served with poppadom (Vegetarian alternative)

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Followed by the service of the 5-tiered stand

Bubble and squeak bon bon with dark apple chutney
Cranberry and cider cured salmon gravadlax on toasted rye bread
Cured and pickled heritage carrots garnished with cranberry and cider purée
and served on toasted rye bread (Vegetarian alternative)
Honey mustard-glazed gammon filled Yorkshire pudding
Stilton and caramelized red onion filled Yorkshire pudding (Vegetarian alternative)

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Roasted red and yellow beetroot, plum and damson gel, goats milk curd,
resting on a freshly baked oatmeal digestive
Coronation turkey terrine, poached golden raisins, curried mayonnaise
served with crisp bread
White miso infused portobello mushroom and fennel terrine garnished
with a celeriac remoulade (Vegetarian alternative)
Hickory-smoked mackerel rilette on buttermilk bread
Hickory-smoked pumpkin and pine nut rilette on buttermilk bread
(Vegetarian alternative)

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Christmas pudding scone
Brandy clotted cream
Mixed berry jam

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Dark chocolate and clementine gâteau
Yuzu and lime tart, coconut meringue snowball
Woburn Coffee House sherry and raspberry trifle
Spiced eggnog Christmas macaroon
Mulled quince pâte de fruit

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£48.95 per person

All served with a large pot of tea of choice, or coffee or soft drink

Our Afternoon Teas are all hand crafted in their entirety for your enjoyment. Individual dietary requirements can always be catered for. Please let us know of any dietary needs at the time of making your reservation. Regretfully, owing to the complexity of our menus, dietary requests on the day cannot be catered for.





Vegan Christmas Afternoon Tea Party Menu

Starting with a welcome drink of warmed mulled cider

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Service of the canapé entrées

Port glazed butternut squash nut roast, with spiced plum relish

Creamy leek and potato velouté topped with black truffle oil

Heart of palm chana masala, served with poppadom

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Followed by the service of the 5-tiered stand

Bubble and squeak bon bon with dark apple chutney

Cured and pickled heritage carrots garnished with cranberry and cider purée
and served on toasted rye bread

Vegan blue cheese and caramelized red onion filled Yorkshire pudding

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Roasted red and yellow beetroot, plum and damson gel, goats milk curd, resting on a
freshly baked oatmeal digestive

White miso infused portobello mushroom and fennel terrine garnished
with a celeriac remoulade

Hickory-smoked pumpkin and pine nut rilette

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Christmas pudding scone

Brandy clotted cream

Mixed berry jam

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Dark chocolate and clementine gâteau

Toasted flaked almond and Amaretto Bakewell mince tart with sour cherries

Woburn Coffee House sherry and raspberry trifle

Spiced eggnog Christmas macaroon

Mulled quince pâte de fruit

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£48.95 per person

All served with a large pot of tea of choice, or coffee or soft drink

In addition to our handmade Traditional Afternoon Teas and Celebration Afternoon Teas we also offer a Vegan Afternoon Tea, a Vegetarian Afternoon Tea, a Pescatarian Afternoon Tea and a Gluten Free Afternoon Tea. If you request a nut free Afternoon Tea, we will endeavour to ensure that there are no nuts in the Afternoon Tea offering – however all afternoon tea products are produced in an environment where nuts are used and we cannot guarantee that our food is 100% free from nut traces.

There is a 10% discretionary service charge for groups of five and over.