## Christmas Afternoon Tea Party Menu

Starting with a welcome drink of warmed mulled cider

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)

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)

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 rillette on buttermilk bread Hickory-smoked pumpkin and pine nut rillette on buttermilk bread (Vegetarian alternative)

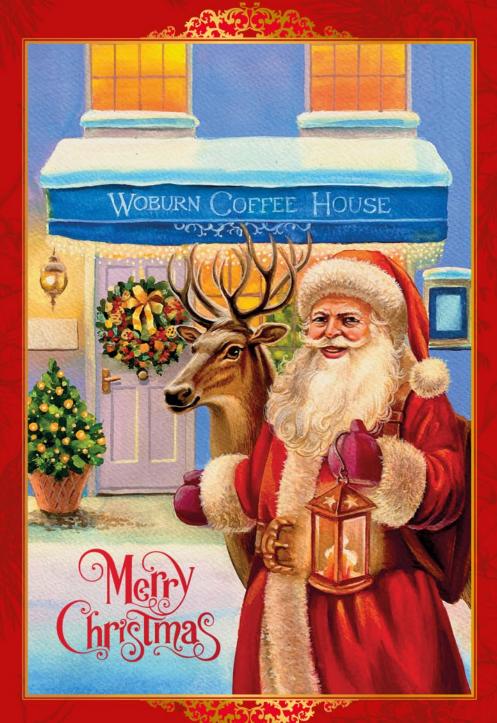
> Christmas pudding scone Brandy clotted cream Mixed berry jam

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

£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.







Starting with a welcome drink of warmed mulled cider

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

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

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 rillette

Christmas pudding scone Brandy clotted cream Mixed berry jam

Dark chocolate and clementine gâteau
Yuzu and lime tart, coconut meringue snowball
Woburn Coffee House sherry and raspberry trifle
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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.