

Christmas Afternoon Tea Party Menu

£54.95 per person

£59.95 inclusive of service for groups of 5 and over

Starting with a welcome drink of warmed mulled cider

Service of the canapé entrées

Woburn Estate venison haunch and sloe gin casserole, sage and onion dumpling, crispy kale

Jerusalem artichoke and roasted onion casserole, sage and onion dumpling, crispy kale (Vegetarian alternative)

Smoked salmon and cream cheese roulade, crispy potato and apple rosti, lemon gel, caviar

Chestnut and cranberry pâté, crispy potato and apple rosti, cranberry gel, candied pumpkin seeds (Vegetarian alternative)

Cauliflower and truffle velouté, chervil oil, parmesan shortbread

Followed by the service of the Christmas Traditional Afternoon Tea Stand

Smoked haddock and curried leek arancini, Coronation mayonnaise, coriander

Smoked celeriac and curried leek arancini, Coronation mayonnaise, coriander (Vegetarian alternative)

Confit duck leg spring roll, hoisin sauce, cucumber, spring onion

Shredded jackfruit spring roll, hoisin sauce, cucumber, spring onion (Vegetarian alternative)

Maple syrup roasted black fig, pickled beetroot, black pepper mascarpone, stilton and thyme Welsh cake

Turkey, gammon and stuffing pie, Woburn Coffee House pickle, parsnip crisp

Bubble and squeak stuffing pie, Woburn Coffee House pickle, parsnip crisp (Vegetarian alternative)

Crayfish and prawn salad, horseradish and Pernod Marie Rose, avocado purée, confit cherry tomatoes

Marinated baby artichoke salad, horseradish and Pernod Marie Rose, avocado purée, confit cherry tomatoes (Vegetarian alternative)

Roasted butternut squash and pinenut smoked hummus, rosemary and garlic focaccia

Stollen scone

Mixed berry jam

Brandy clotted cream

Black Forest Yule Log – chocolate sponge and ganache, Chantilly cream, Kirsch cherries

Vanilla roasted plum and tonka bean pavlova

Mince pie, ginger beer poached quince, whipped rum brown butter

Tiramisu – marsala and espresso-soaked ladyfingers, mascarpone parfait, dark chocolate

Bucks Fizz pâte de fruit

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

Vegan Christmas Afternoon Tea Party Menu

£54.95 per person

£59.95 inclusive of service for groups of 5 and over

Starting with a welcome drink of warmed mulled cider

Service of the canapé entrées

Jerusalem artichoke and roasted onion casserole, sage and onion dumpling, crispy kale

Chestnut and cranberry pâté, crispy potato and apple rosti, cranberry gel, candied pumpkin seeds

Cauliflower and truffle velouté, chervil oil, shortbread

Followed by the service of the Christmas Traditional Afternoon Tea Stand

Smoked celeriac and curried leek arancini, Coronation mayonnaise, coriander

Shredded jackfruit spring roll, hoisin sauce, cucumber, spring onion

Maple syrup roasted and pickled beetroot, black pepper cream cheese, thyme Welsh cake

Bubble and squeak stuffing pie, Woburn Coffee House pickle, parsnip crisp

Marinated baby artichoke salad, horseradish and Pernod Marie Rose, avocado purée, confit cherry tomatoes

Roasted butternut squash and pinenut smoked hummus, rosemary and garlic focaccia

Stollen scone

Mixed berry jam

Cream

Black Forest Yule Log – chocolate sponge and ganache, Chantilly cream, Kirsch cherries

Vanilla roasted plum and tonka bean pavlova

Mince pie, ginger beer poached quince, whipped rum brown butter

Tiramisu – marsala and espresso-soaked ladyfingers, vanilla parfait, dark chocolate

Bucks Fizz pâte de fruit

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

