

PLATE

AT THE BIRD

Afternoon Tea

Savoury	Sun-dried tomato, grilled courgette, cream cheese Curried egg & pickled mango Beef horseradish watercress butter Caramelised shallot tart, Roquefort cream
Sweet	Lemon & poppyseed polenta cake, rhubarb Chocolate St Emillion, raspberry & basil Blackcurrant & buttermilk macaron Apple & chamomile mousse, shortbread
Scones	Plain scone with cream & strawberry jam Fruit scone

40 per person

If you have an allergy or dietary requirements please see a member of the team.
Please note there is a discretionary service charge of 12.5%

PLATE

AT THE BIRD 

Upgrade to Kaleidoscope G&T, 45

With seven vibrant botanicals representing the spectrum of colour, expect notes of hibiscus, orange and juniper.

Upgrade to a glass of Hattingley Valley sparkling 2013, 48

A blend of pinot grapes, with refreshing sweetness, ideally made to enjoy with desserts.

Upgrade to a glass of Taittinger Champagne NV, 50

Ripe lemon, pear, green apple and biscuit with a fresh lemon acidity to keep it friendly and lively. A classic.

Camelia's Teas

Earl grey
English breakfast
Lapsang souchong
White apricot
Chamomile
Peppermint
Japanese sencha
Rooibos

Coffee

Espresso
Americano
Latte
Cappuccino
Flat White
Mocha

PLATE

AT THE BIRD

Vegan Afternoon Tea

Savoury	Sun-dried tomato, grilled courgette, Coriander pesto & red pepper Chickpea & pickled mango Caramelised shallot & rosemary
Sweet	Flapjack, apricot & currants Chocolate ganache, raspberry & basil Apple Cake Mini rhubarb pavlova
Scones	Plain scone with blueberry & strawberry jam

40 per person

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