

WEDGWOOD

— TEA ROOM —

Mother's Day Afternoon Tea - Sunday 6th March 2016

£25.00 per person

Champagne buck's fizz or sherry on arrival

Freshly cut finger sandwiches

Scottish smoked salmon, cucumber and white pepper, Cheddleton mature cheddar,

Free range egg and cress, Staffordshire ham and mustard, English tomato and black pepper.

A selection of Wedgwood pastries and fancies

Baby coffee and date sponge, caramelised walnut butter cream, lemon meringue tartlet,

chocolate marquee, miniature choux ring with vanilla cream.

Warm Wedgwood scones with homemade clotted cream and strawberry preserve.

Wedgwood tea collection

Darjeeling First Flush

A black tea from India, delicately floral with subtle hints of white fruits and a balance of sweetness and light astringency.

Rose Congu

From China a smooth and satisfying black tea with the exotic, heady perfume of roses.

Oriental Beauty

A Taiwanese Oolong, aromatic, floral and fruity, sweet/sour character with hints of ripe muscatel grapes.

Sencha Fukujyu

A Japanese green tea, intense and savoury with hints of seaweed, nuts and toasted grain.

English Breakfast

A blend of black teas combine the smooth malitness of Assam, the brisk golden character of Ceylon and the bold strength of Kenyan teas.

Should you have any dietary requirements or are concerned about food allergies; you are invited to ask one of our team members for assistance when selecting menu items. All of our eggs are free-range and our fish and meats are from higher-welfare sources. Alcoholic beverages are only available to people aged 18 and over, all wines are between 8% and 15% abv, wines sold by the glass are available in 125ml and 250ml on request. All prices are inclusive of VAT at the current rate and gratuities are discretionary.