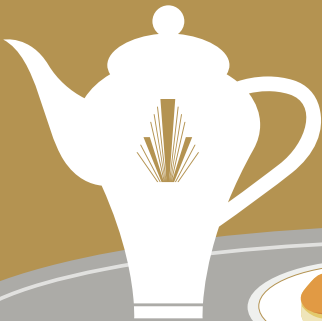




Haxells

AFTERNOON TEA



TRADITIONAL

Take in the ambiance of a quintessentially British traditional Afternoon Tea located inside Haxells. Enjoy a traditional menu of delicious finger sandwiches, scones, pastries and a selection of loose leaf teas.

SANDWICHES

Scottish Smoked Salmon with Black Pepper on Malt Bread
Honey Roast Gloucestershire Ham with English Mustard on White Bread
Cucumber & Lemon & Dill Cream Cheese on Malt Bread **V**
Coronation Chicken on White Bread

SCONES

Fruit & Plain Scones

Served with Clotted Cream & Strawberry Jam **V**

DESSERTS

Raspberry Éclair **V**

Lemon Macaron **V GF**

Matcha Tea & Raspberry Battenberg **V**

Dark Chocolate & Rum Ganache Tart **V**

Served with a glass of house Champagne or a soft drink of your choice

£35PP

V Vegetarian

VG Vegan

GF Gluten Free

AVANT-GARDE

Enjoy a British Afternoon Tea with a modern approach curated by our Executive Chef – Stirling. This menu also suits guests who follow a Gluten

Free or Vegan diet.

SANDWICHES

Hummus & Grilled Courgette **VG**

Avocado & Sundried Tomatoes **VG**

Roasted Butternut Squash & Asparagus **VG**

Tofu Coronation Wrap **VG**

All sandwiches served with traditional white bread or Gluten Free bread

SCONES

Gluten Free Scones GF

Served with Clotted Cream & Strawberry Jam

or

Vegan Scones VG

Served with Soya Yoghurt & Strawberry Jam

DESSERTS

Lemon Macaron **GF** or Peach, Maple Syrup & Soya Yoghurt Shot **VG**

Caramel Chocolate Cake **GF VG**

Blood Orange & Dark Rum Tart **GF VG**

Raspberry Bakewell **GF VG**

Served with a glass of house Champagne or a soft drink of your choice

£35PP

V Vegetarian

VG Vegan

GF Gluten Free

TEA SELECTION

PALACE EARL GREY

This is our very own secret recipe of the finest quality black tea leaves and natural Bergamot oil. This heady and fragrant tea has balance, flavour and a distinct citrus finish. It is strong, full-bodied and can be enjoyed with either milk or lemon; working wonderfully with foods that have aromatic and fruity flavours.

PALACE BREAKFAST

Using only the highest quality hand-picked leaves, this blend is strong, malty and contains spicy Assam from the plains of India combined with an aromatic, complex Ceylon from the tropical highlands of Sri Lanka. Created in 2005, this blend is a refined and elegant version of breakfast tea.

PURE ORGANIC SPEARMINT

The top quality spearmint we infuse grows in the Middle East and Northern Africa and has been used medicinally for thousands of years to settle the stomach. Our pure organic spearmint contains less menthol oil than peppermint making it slightly sweeter and easier on the palate. Most notably the Romans used its antioxidants and vitamin C to improve concentration and works well as an excellent palate cleanser between courses with both savoury and sweet foods.

WHITE PEONY WITH ROSEBUDS

Known as the “Champagne” of teas and amongst the very rarest in the world, this blend is completely unprocessed and uses tea from only the highest, rarest and expensive bushes specially cultivated for the perfect leaf shape. Whole leaves are picked by hand and dried according to traditional methods so one can enjoy the most exquisite cup of tea possible.

COVENT GARDEN BLEND

This blend is inspired by the famous flower market and is a combination of the highest quality, gold tipped Chinese Yunnan leaves, specially cut peppermint leaves and bright blue cornflowers. Together they have the colour and aroma expected of a Victorian flower stall whilst having notes of a subtle sweet caramel finish.

ORGANIC CHAMOMILE FLOWERS

Only the finest Egyptian grown organic chamomile and whole flowers are selected for our tisane, which has a sensational aroma and a simply superb flavour. If you're looking for a calming, sophisticated and elegant beverage to take with a traditional afternoon tea or a wind-down caffeine free night cap then you cannot do any better than a cup of organic chamomile flowers.

If you have any allergies or food intolerance please speak to a member of our staff about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.

V Vegetarian

VG Vegan

GF Gluten Free