

THE MANOR RESTAURANT AT CHRISTMAS

AFTERNOON TEA

Honey and mustard chipolata, smoked salmon slider,
pork & chicken terrine on toast, brie & cranberry tart,
pumpkin & feta tart, haddock rarebit & hollandaise

Cinnamon spiced apple crumble pannacotta, classic opera gateaux &
candied chestnuts, dark chocolate & passionfruit macaron,
mini mince pie, scone strawberry jam with clotted cream

**Food allergies of intolerances? Before ordering please speak to our staff
about your requirements.**

TEAS

English breakfast, a traditional blend of full flavoured Assam from India's finest tea garden

Oxford brew, full bodied strong black tea

Earl of grey, a full bodied blend of Indian Assam and Ceylon orange pekoe and cornflower

Girly grey, black Assam with rosebuds, orange pieces and vanilla

Darjeeling, handpicked from springtime flush, light and elegant

China jasmine, refined green tea with Jasmin blossoms

China pai mu tan, the world's most natural tea made from the white peony plant

Oolong Formosa, falls between black and green tea

Mint infusion, with peppermint, lemongrass, lime blossom, safflower, marigold and cornflower

Camomile, honey tones combined with aromatic lavender

Red fruit infusion, a mix of rosehips, elderberries, redcurrants and hibiscus

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