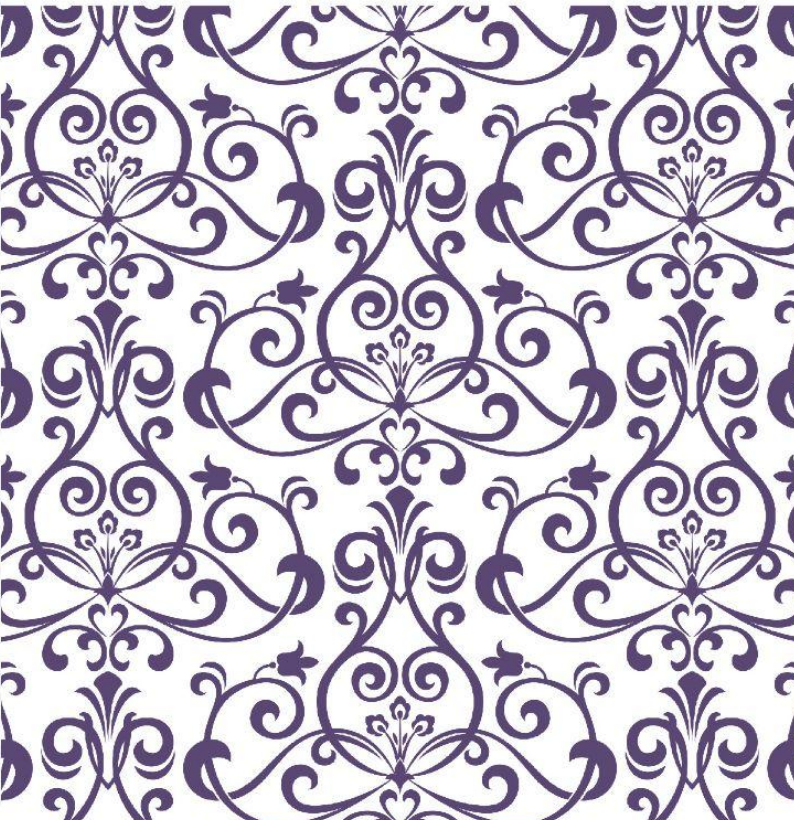


**AFTERNOON TEA
MENU**

NUTFIELD PRIORY
— HOTEL & SPA —
NUTFIELD, SURREY



A Selection of Savouries

Smoked salmon and cream cheese on granary bread
Fresh cucumber and dill crème fraiche on white bread
Chicken with celery mayonnaise on onion bread
Traditional egg mayonnaise with summer
truffle on tomato bread

Roasted pepper and spinach tart, tomato
chutney with basil

Smoked mackerel with beetroot and
horseradish, red vein sorrel

Homemade plain and fruit scones
Homemade jam
Cornish clotted cream

A Selection of Sweet Treats

Apple and cinnamon tartlet, whipped vanilla ganache
Red velvet with cream cheese frosting
Milk chocolate and blood orange delice
Rhubarb and vanilla profiterole
(kcal 2761)

£35.00 per person Monday - Friday
£38.00 per person Saturday - Sunday

Champagne Afternoon Tea

For the height of decadence, add a chilled glass of
Bruno Paillard Champagne (175ml) to your
Traditional Afternoon Tea order

£45.00 per person Monday - Friday
£49.00 per person Saturday - Sunday

A Selection of Teas to Accompany Your Afternoon Tea

Traditional English Breakfast

Cosy delight. A cup of comfort, from morning to
night

Double Mint Infusion

Mint leaves twirl, a soothing brew. Double the
freshness, minty and true. Infused with calm, a minty
dance. Refreshing elixir, nature's trance

Earl Grey

Tea fit for a hero of refined taste. Bergamot aroma, a
gentle embrace

Sencha Green Tea

Leaves dancing with glee.
Bringing nature's essence, a calming decree

Orange Blossom

Bitter and sweet, orange's embrace. Fruity whispers
fill the space. Gardens bloom, a
fragrant delight. Orange blossom, a taste so right

Lemon and Ginger

They intertwine with fiery grace. Creating warmth in
every space. Citrus notes and hints of gold. A tea to
savour, cosy yet bold

Very Berry

Berries burst with nature's delight. Infused in tea, a
colourful sight. Juicy sweetness, flavours collide.
A vibrant blend, pure joy inside

Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other
allergens are present and our menu descriptions do not include all
ingredients. If more information about allergens is required, please
ask a member of the team. Prices inclusive of VAT at current rate.

Adults need around 2000 kcal per day.