

GRAND JERSEY

— HOTEL & SPA —

TAITTINGER AFTERNOON TEA MENU

Available 19th - 21st April

Sandwiches

Truffled egg mayonnaise and watercress seed roll

Smoked salmon potato blinis and avruga caviar

Comté cheese and Jersey honey

Prawn cocktail and lettuce wrap

Cucumber, rocket and cream cheese

Served with a glass of Taittinger Brut Réserve.

Scones

Plain and raisin scones, served warm with strawberry

Jam, clotted cream and Jersey black butter.

Sweet Treats

Champagne and dark chocolate macaron

Rhubarb, strawberry and Rosé Champagne

Apple, salted caramel and fine Champagne tiramisu

Paris to Reims choux pastry and sunflower seed praline

Cherry and ratafia de Champagne tartlet

Served with a glass of Taittinger Prestige Rosé.

£50 per person with a talk from a Taittinger representative.

*Hand*PICKED
— HOTELS —

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 GST.