



SOPWELL
HOUSE

Festive Afternoon Tea 2023

Cranberry and mascarpone pillow, cinnamon sable (GL,DA,EG,FI)

Pistachio macaron, pistachio cremeaux (DA,EG,NU(Almonds))

Milk chocolate and hazelnut slice, brownie base (GL,DA,EG,SO,NU(Hazelnut))

Passion fruit and mango cube, tropical jelly (DA,EG,SO,FI)

Traditional Christmas fruit cake, almond fondant (DA,EG,GL,DO,SD,NU)

All butter mince pies (DA,EG,GL,NU,SD)

Plain & gingerbread spiced raisin scones (GL,EG,DA,SD)

Freshly baked every day in Sopwell House kitchen
served with Cornish clotted cream, strawberry jam

A selection of traditional sandwiches

Roast bronze turkey, cranberry chutney, cranberry bread (DA,EG,GL,SD)

Cucumber and minted crème fraiche on basil bread (DA,GL)

Severn and Wye smoked salmon, dill butter on brown bread (DA,GL,FI,SD)

Devilled egg mayonnaise and mustard cress on white bread (CE,DA,EG,GL,MU)

£42.00 per person | £49.00 per person with mulled wine
£53.00 per person with a glass of Taittinger Champagne

ALLERGENS

(G) Gluten, (C) Celery, (Cr) Crustacean, (EG) Eggs, (F) Fish, (LU) Lupin, (D) Dairy,
(SH) Shellfish, (M) Mustard, (N) Nuts, (PE) Peanuts, (SS) Sesame Seeds, (S) Soya,
(SD) Sulphur Dioxide, (VE) Vegan, Vegetarian (V).

It is the policy of Sopwell House not to knowingly use genetically-modified ingredients. Some food items may contain nuts or traces of them. Please speak to a member of our staff before ordering if you have any food allergies. All prices are in £ sterling and are inclusive of Value Added Tax at the standard rate. A discretionary service charge of 12.5% will be added to your final bill. December 2023.