

St Giles House

HOTEL RESTAURANT & SPA

Autumn Afternoon Tea

Red Velvet Cake Posset (ve)

Raspberry & Chantilly Cream Shortbread (ve)(gf)

Triple Chocolate Brownie (vg)(gf)

Macaroons (gf)

Pork & Apple Sausage Roll (gf)

Triple Cheese Scone (ve)(gf)

Mixed Fruit Scone (vg)(gf)

Tiger Prawn Cocktail Open Sandwich (gf)

Salmon & Cucumber Finger Sandwich (gf)

Egg Mayonaise Finger Sandwich (ve)(gf)

£23.95 per person or two for £45.00

Includes a range of teas and filtered batch brew coffee.

Add a glass of Hemmant Champagne for £7.50 pp per glass.

Please notify us of any dietary requirements upon booking, please book a minimum of 24hrs in advance. All menus are subject to change & seasonal variations. An optional 10% service charge is added to all food bills

Food Allergies and Intolerances – All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Please ask a member of staff if you require assistance

St Giles House Hotel | 01603 275180 |

www.stgileshousehotel.co.uk

(VE)-Vegetarian

(GF)- Can be made Gluten Free

(VG)- Vegan