PENNYHILL PARK

Autumn afternoon tea

Our favourite savouries for Autumn

Roast pork, mustard ketchup
Smoked salmon & cream cheese, pickled cucumber
Coronation egg mayonnaise brioche roll
Leek and Barkham Blue quiche

Palate cleanser

Jasmine parfait, redcurrant granita

Scones

Freshly baked plain and fruited scones
served with strawberry conserve and Dorset clotted cream

Seasonal pastries, cakes and fancies with a modern twist

Molton Brown Clementine & Vetiver
Milk chocolate mousse, bourbon biscuit, mandarin gel, clementine curd

Financier
Almond cake filled with apple compote, topped with whipped caramel

Macaron
Chocolate macaron, Origin São Tomé chocolate ganache

Eclair
Fig crémeux, blackcurrant compote, Pennyhill Park honey whipped ganache

£59 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.

PENNYHILL PARK

Autumn ultimate afternoon tea

A glass of Ridgeview Bloomsbury (75ml) to begin
Bacon jam and Spenwood cheese doughnut

Our favourite savouries for summer

Roast pork, mustard ketchup
Smoked salmon & cream cheese, pickled cucumber
Coronation egg mayonnaise brioche roll
Leek and Barkham Blue quiche

Palate cleanser

Jasmine parfait, redcurrant granita
A glass of Ridgeview Fitzrovia (75ml)

Scones

Freshly baked plain and fruited scones
served with strawberry conserve and Dorset clotted cream

Seasonal pastries, cakes and fancies with a modern twist

Molton Brown Clementine & Vetivier
Milk chocolate mousse, bourbon biscuit, mandarin gel, clementine curd

Financier
Almond cake filled with apple compote, topped with whipped caramel

Macaron
Chocolate macaron, Origin São Tomé chocolate ganache

Eclair
Fig crémeux, blackcurrant compote, Pennyhill Park honey whipped ganache

£79 per person

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.