



 **Mother's Day Afternoon Tea Menu**

Goat's Cheese & Truffle Arancini

Golden, crisp risotto balls filled with earthy mushrooms, enhanced with aromatic truffle oil and a delicate drizzle of honey.

Caprese Skewer

Mini mozzarella pearls paired with juicy cherry tomatoes and fragrant basil, finished with a rich, velvety balsamic glaze.

Luxury Filled Croissant

A buttery, flaky croissant generously filled with mature cheddar, tender ham, and a smooth touch of Dijon mustard.

Chicken Caesar Brioche Slider

Soft, pillowy brioche enclosing creamy chicken Caesar salad with a light, crunchy finish.

Smoked Salmon & Cream Cheese Bagel

Bite-sized bagels layered with oak-smoked Scottish salmon and silky chive cream cheese – delicate and refined.

Freshly Baked Fruit Scone

Fluffy, warm scone served with indulgent clotted cream and sweet, wild strawberry jam.

Raspberry Panna Cotta

A luxuriously smooth Italian dessert, topped with the tart, vibrant sweetness of fresh raspberries.

Lemon Drizzle Cake with Strawberries

Moist, zesty sponge drizzled with a tangy lemon glaze and accompanied by plump, juicy strawberries.

Bite-Size Dessert Selection

Mini Victoria sponge and classic chocolate éclairs – perfectly sized for indulgence.

White Chocolate Millionaire's Shortbread

Buttery shortbread layered with rich caramel and crowned with creamy white chocolate.

Tropical Fruit Pavlova

A light, crisp meringue topped with zingy passion fruit curd, tropical mango compote, and fresh seasonal berries – a true celebration of spring.