



afternoon tea

in the conservatory

inspired by and using ingredients from Rudding Park Kitchen Garden

available monday - saturday 3pm - 5.30pm, sunday & bank holidays 4pm - 5.30pm

£27.50 per person, £35.50 including a glass of prosecco,
£39.50 including a glass of taittinger champagne

Taylors of Harrogate loose leaf tea or coffee

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sandwiches

smoked salmon & cream
honey roasted ham & salad
savoury cheese **v**
egg mayonnaise & cress **v**

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freshly baked scone

clotted cream, strawberry jam

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cakes

lemon tart
spiced chocolate mokatine
creme brulee macaroon
blueberry rum baba

v suitable for vegetarians

It is the responsibility of the guest to inform the manager of any special dietary requirements 48 hours prior to ordering. Allergen information relating to all our dishes is available; however, due to preparation it is not possible to guarantee the total segregation of any allergens. Due to the nature of our ingredients, some dishes may contain bones, shot or shell.

Prices include VAT at current rate.

Gluten free alternatives available on request.

02.01.2019

Taylors of Harrogate loose leaf teas

english breakfast

a true classic – a full flavoured and deeply satisfying blend of bright african and malty assam

3-5 minutes*

earl grey

the elegant fragrance of the bergamot fruit gives earl grey its famous flavour

3-5 minutes*

pure assam

powerful, invigorating tea, from the very best tea estates in the area

3-5 minutes*

afternoon darjeeling

found at high altitudes, which allows it to grow slowly and develop delicate flavours

3-5 minutes*

china rose petal

blended congou teas with rose petals added for a sweet floral character

3 minutes*

lapsang souchong

dried on bamboo over smoking pine wood fires, gives a uniquely deep, rich, smoky flavour

3 minutes*

pure green tea

the lush green highlands of nandi hills in kenya produce a light and delicate flavour

2-3 minutes*

moroccan mint

traditional recipe from the bazaars of fez and casablanca, delicate yet refreshing

2-3 minutes*

imperial gunpowder

fresh leaves, hand-rolled in steel pans over open fire then shaped into tiny pellets which 'explode' in hot water

2-3 minutes*

* recommended brewing times