

THE  
·BRASSERIE·

---

## SECTION OF HOT BEVERAGES

---

### BLACK TEA

*Darjeeling Indian Black Tea*  
*Earl Grey Black Tea*

### WHITE TEA

*Orange Blossom & Honey*

### GREEN TEA

*Ginger & Lemon Grass*  
*Jasmine*  
*Sencha*

### HERB & FRUIT INFUSED TEA

*Peppermint*  
*Camomile*  
*Wild Berry*

### BARISTA COFFEE

*Espresso*  
*Macchiato*  
*Americano*  
*Flat White*  
*Cappuccino*  
*Latte*  
*Mocha*

## TASTING NOTES

---

### DARJEELING INDIAN BLACK TEA

*Fresh, light and flowery. This Indian tea is also known as the "champagne of teas" due to its distinctive aroma*

### EARL GREY BLACK TEA

*A favourite throughout the world, using organic bergamot the result is a strong, reviving tea with notes of citrus for a fresh cup that is full of flavour*

### ORANGE BLOSSOM & HONEY

*This white tea is light in character yet high quality and sweet. It combines a hint of honey with fragrant orange blossom*

### GINGER & LEMON GRASS

*Fresh lemongrass with spicy ginger for a delicious taste that is both healthy and warming*

### JASMINE

*Enjoy a high-quality experience with this much-loved drink, which was one of the first ever flavoured teas worldwide. It is light, with a delicious floral aroma*

### SENCHA

*A light, fresh, fragrant and delicious high-grade tea from Japan*

### PEPPERMINT

*Cool, crisp and cold undertones make this a truly delicious drinking experience that is bright and fresh*

### CAMOMILE

*A deliciously flavoursome combination of fruit, herbs and petals*

### WILD BERRY

*A blend of fresh berries and flower petals combine to deliver a rich flavour, stimulating aroma and revitalising tea*

### BARISTA COFFEE

*Java Republic hand roasted MUNKEY coffee beans*

*Creamy, chocolatey notes with a sense of black cherries finishing with a nutty after taste. 60% Hondoruas, 30% Brazil, 10% Sumatra*



# SAMPLE AFTERNOON TEA MENU

---

## SELECTION OF AFTERNOON SANDWICHES

(1-Wheat, 3, 4, 6, 7, 8-Hazelnut, 10, 12)

*Chicken, Avocado & Hazelnut*

*Mature Cheddar & Tomato*

*Cucumber, Minted Cream Cheese*

*Oak Smoked Salmon*

*Baked Ham & Apple, Highbank Cider Glaze*

## SELECTION OF SEASONAL SWEETS AND PASTRIES

(1-Wheat, 3, 6, 7, 8-Almond, Hazelnut & Walnut, 12)

*Pear & Almond Tart*

*Chocolate & Hazelnut Cheesecake*

*Apricot Tart*

*Crunchy Praline Bar*

*Chocolate Fudge Cake*

*Lemon Drizzle*

## FRESHLY BAKED FRUIT SCONES

(1-Wheat, 3, 7, 12)

*Chantilly Cream and Strawberry Jam*

*Glass of Prosecco* 8.00

*Bottle of Champagne* 95.00

*Please advise our team members of any dietary requirements you might have. Please note all food is prepared in a busy kitchen environment where we handle a variety of potentially allergenic ingredients.*

*1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs,  
4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts,  
9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites,  
13-Lupins, 14-Molluscs*

