

CHRISTMAS
AFTERNOON TEA

inspired by

JO MALONE
LONDON

THE GROVE 



CHRISTMAS AFTERNOON TEA

Celebrate the season of fun and games with our Christmas Afternoon Tea inspired by the festive fragrances of Jo Malone London, crafted by our Executive Pastry Chef, Ryan Thompson.

£70 per person

with Laurent-Perrier La Cuvée £85 per person

with Laurent-Perrier Héritage £89 per person

with Laurent-Perrier Cuvée Rosé £93 per person

SANDWICHES

Herefordshire roast beef, watercress, horseradish cream

Roast Norfolk turkey, cranberry relish, sage, apple and apricot stuffing

English cucumber, garden mint, crème fraîche

Burford brown egg mayonnaise, mustard cress, crispy shallots

Seven & Wye smoked salmon, Croxton citrus, dill cream cheese



SCONES

Traditional and raisin scones

Clotted cream and seasonal preserve



SWEET

The Queen

Pain d'épice, tonka cream, hazelnut

Inspired by the irresistible notes of the most-loved Ginger Biscuit

Noughts and Crosses

Tahitian vanilla whip, spiced apricot confit

Inspired by the woody notes of Sandalwood & Spiced Apricot

Ace of Hearts

All butter puff pastry, Williams pear compote, floral petal notes mousse

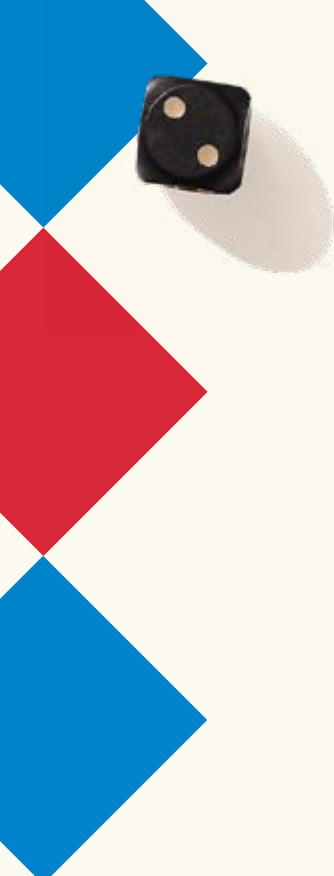
Inspired by the fruity notes of English Pear & Freesia

The Dice

Bitter marmalade, dark chocolate, candied orange

Inspired by the citrus notes of Orange Bitters





PLANT BASED AFTERNOON TEA

£70 per person
with Laurent-Perrier La Cuvée £85 per person
with Laurent-Perrier Héritage £89 per person
with Laurent-Perrier Cuvée Rosé £93 per person

SANDWICHES

Chestnut and mushroom pâté, cranberry relish, sage
English cucumber, hay smoked Flora
Plant based cheddar, confit shallots, chives
Spiced roasted butternut squash, apple and sage Flora
Heritage pickled carrot, plant based herb cream cheese



SCONES

Traditional and raisin scones
Oatly crème fraîche and seasonal preserve



SWEET

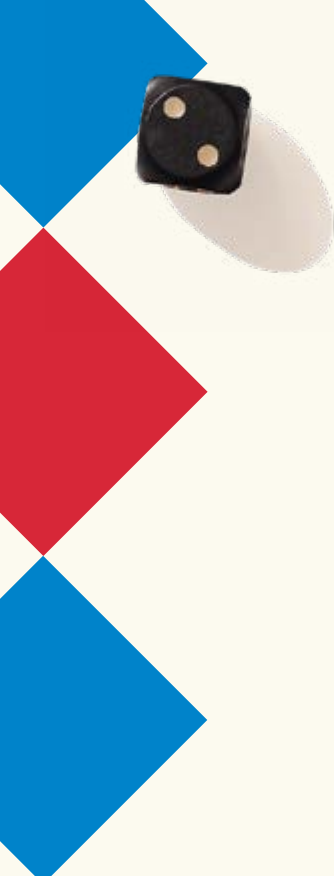
The Queen
Pain d'épice, tonka cream
Inspired by the irresistible notes of the most-loved Ginger Biscuit

Noughts and Crosses
Tahitian vanilla mousse, spiced apricot confit
Inspired by the woody notes of Sandalwood & Spiced Apricot

Ace of Hearts
Williams pear compote and floral petal notes mousse, white chocolate
Inspired by the fruity notes of English Pear & Freesia

The Dice
Bitter marmalade, dark chocolate, candied orange
Inspired by the citrus notes of Orange Bitters





CHILDREN'S AFTERNOON TEA

£35 per child

FINGER SANDWICHES

Yorkshire ham on buttered wholemeal bread

Cheddar cheese and tomato on white bread

Free-range chicken mayonnaise on white bread

Line-caught tuna mayonnaise and cucumber on wholemeal bread



SWEETS AND CAKES

Strawberry and vanilla cakepop

Milk chocolate and caramel mousse

Citrus cheesecake with fresh raspberries



SCONES

Traditional scones with strawberry jam and clotted cream

