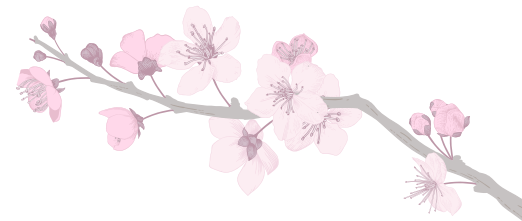




RUTLAND HALL

HOTEL & SPA



Afternoon tea

Served 12 noon - 5pm in Blossoms restaurant

Selection of finger sandwiches

Free range egg mayonnaise, mustard cress on white bloomer

Honey glazed Dingley Dell ham, mustard on white bloomer

Scottish highland smoked salmon, cream cheese, cucumber on wholemeal bloomer

Cornish brie, red onion chutney on wholemeal bloomer

Red onion and goats cheese quiche

Free range Dingley Dell pork sausage roll in puff pastry

Homemade scones, jam, and clotted cream

Mini sweet treats

Dark chocolate delice, blackberry cheesecake, red velvet cupcake, tiramisu

Afternoon tea £30pp

Sparkling afternoon tea £37pp

Champagne afternoon tea £40pp

Gluten free and vegan options are available.

Please inform a member of staff of any dietary requirements or allergies before ordering.

Tea & coffee selection

Birchall tea

(Loose leaf)

Breakfast blend, Earl Grey, Darjeeling

Mao Feng green tea, Jasmine tea pearls, Peppermint

Decaffeinated selection

Breakfast blend decaffeinated

Red berry and flower

Lemongrass and ginger

Chamomile flowers

Carrara coffee

Americano

Decaffeinated Americano

Cappuccino

Latte

Flat white

Local roastery from Market Harborough
(Rutland Hall House Blend)

Origin – Brazil, Colombia, Indonesia
Tasting notes – dark chocolate, caramel, blood orange

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