BRASSERIE ON THE BAY

FRESH·HONEST·LOCAL

Festive Afternoon Tea

BY THE COAST

SAVOURY

Prawn Cocktail Doughnut
Golden Brioche Doughnut, King Prawn in Marie Rose, Torched Tomato, Parmesan

Pig in Blanket Sausage Roll
Trevarthans Sausage Meat wrapped in pancetta, Cranberries, Sage

Cornish Brie & Fig Crostini
Whipped Cornish Brie, Fig Compote

Salmon Blini
Smoked Salmon, Lemon Creme Fraiche, Pickled Cucumber, Trout Roe

SWEET

Mulled Wine Pear Tart
Frangipane, Spiced Mulled Wine Pear, Honey Tuile

Black Forest Choux
Rich Chocolate Cremeux, Balsamic Roasted Cherries, Whipped Creme Fraiche

Gingerbread Madeline
Lightly Spiced Sponge, Ginger Glaze

Mince Pie
Buttery Shortcrust Pastry, Candied Peel

TEA

English Breakfast

Earl Grey

Peppermint

Chamomile

SPARKLING

Veuve Clicquot Brut, NV, Champagne, France | 19

Camel Valley Brut, Cornwall England | 14

Dom Perignon 2017 Champagne, France | 55

£35 PER PERSON