Menu

£52 PER PERSON
£65 PER PERSON WITH A GLASS OF CHAMPAGNE

Savouries

ST. EWES GOLDEN EGG
watercress and truffle mayonnaise

GOLDSTEIN SMOKED SALMON
mousse, crème fraiche, lemon

ROAST HONEY GAMMON
Dijon mustard mayonnaise

POACHED SUFFOLK CHICKEN BREAST
barbecue corn, houmous & rocket

POACHED CRAYFISH TAILS
avocado and tarragon mayonnaise

Sweets

RASPBERRY AND PISTACHIO TARTLET

CHOCOLATE AND LIME MOUSSE

BLACKBERRY AND ELDERFLOWER CHOUX

LEMON AND CRANBERRY CAKE

COFFEE CREAM, VANILLA CHANTILLY

Scones

PLAIN & FRUIT
clotted cream & strawberry jam

Teas

A selection of Tea Makers of London teas

Excludes discretionary 12.5% service charge. All prices include VAT. If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items.

Menu

Gluten-free

£52 PER PERSON
£65 PER PERSON WITH A GLASS OF CHAMPAGNE

Savouries

ST. EWES GOLDEN EGG
watercress and truffle mayonnaise

GOLDSTEIN SMOKED SALMON
mousse, crème fraiche, lemon

ROAST HONEY GAMMON
Dijon mustard mayonnaise

POACHED SUFFOLK CHICKEN BREAST
barbecue corn, houmous & rocket

POACHED CRAYFISH TAILS
avocado and tarragon mayonnaise

Sweets

COFFEE CREAM, VANILLA CHANTILLY

BLUEBERRY CHEESECAKE, LEMON GEL

GINGER CAKE WITH ORANGE CREAM

PUFFED QUINOA AND VANILLA BAR

CHOCOLATE BROWNIE WITH AMARENA CHERRY

Scones

FRUIT
clotted cream & strawberry jam

Teas

A selection of Tea Makers of London teas

Excludes discretionary 12.5% service charge. All prices include VAT. If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items.

Menu

Plant based

£52 PER PERSON

£65 PER PERSON WITH A GLASS OF CHAMPAGNE

Savouries

GRILLED AUBERGINE & CHEDDAR CHEESE
apricot harissa

BALSAMIC SEMI-DRIED TOMATO
truffle artichoke pesto

PEA, BROAD BEAN, CREAM CHEESE
basil pesto

ENGLISH BEETROOT
lentils, lemon, tahini & rocket in a wrap

CORONATION CHICKPEA
raisins, carrots & dried apricots

(All cheese used on this menu is plant-based & vegan)

Sweets

COFFEE CREAM, VANILLA CHANTILLY

BLUEBERRY CHEESECAKE, LEMON GEL

GINGER CAKE WITH ORANGE CREAM

PUFFED QUINOA AND VANILLA BAR

CHOCOLATE BROWNIE WITH AMARENA CHERRY

Scones

PLAIN
coconut cream & strawberry jam

Teas

A selection of Tea Makers of London teas

Excludes discretionary 12.5% service charge. All prices include VAT. If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items.

Tea Lounge
AT ST. ERMIN'S

CHILDREN'S TEA

£24

SANDWICHES

Egg mayonnaise

Ham & Cheddar cheese

Tuna & sweetcorn

SWEET TREATS

White chocolate mousse in a flowerpot, berry compote

Honey cake with vanilla cream

Raspberry and pistachio tartlet

FRESHLY BAKED SCONE

Plain scone with clotted cream & jam

Fruit juice, hot chocolate or a selection of tea

Excludes discretionary 12.5% service charge. All prices include VAT. If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items.