

TEA ON THACH

SAVORIES & SWEETS

Starters

Scottish Smoked Salmon and Chive Cream Cheese, Sausage Roll with Branston Pickle, Artisan Goat Cheese and Cranberry Relish

Sandwiches

Smoked Chicken Waldorf Salad, Brie and Red Currant Jam, Black Forest Ham and Peach Habanero and Sun-dried Tomato and Zucchini

Scones

Freshly Baked Orange, Plum and Dark Chocolate Scones Served with Devon Clotted Cream, Hornsby Farms Homemade Preserves and Lemon Curd

Assorted Patisserie

Chocolate Cake with Hazelnut Mousseline Cream, Bourbon Vanilla Raspberry Creme Brûlée, White Chocolate Cremeux and Chestnut Rum Pavlova, Traditional Sherry Syllabub

Petit Fours

Bramley Apple Mince Pies, Lemon Walnut Coffee Cake, Eggnog Chocolate Bon Bons

BEVERAGES

TEA

Sweet Peppermint* Cinnamon Chamomile* Chocolate Orange Assam
Brisk, Fresh, Anise Apple, Spice, Honey Bracing, Sweet, Full

1856 5 SpiceWarm, Bright, Crisp
Floral, Honeysuckle, Sweet

Hibiscus*
Blueberry, Raspberry, Strawberry

*Decaffeinated Option

COCKTAIL

Eggnog Chaitini

Vanilla Vodka, Brandy, Chai, Lemon, Eggnog

WINE

SHERRY FLIGHT, 14.

Historic pairing beverage for High Tea for decades, this exotic fortified wine from Andalusia has been made for centuries. Perfect paired with 1856's classic rendition of this honored and wonderful Sunday repast.

EMILIO LUSTAU MANZANILLA 'PAPIRUSA' - BONE DRY EMILIO LUSTAU AMONTILLADO 'LOS ARCOS' - MEDIUM DRY BUELAN COMPANIA DE SACAS OLOROSO 'LAS CANCIONES NO. 2' - SEMI-SWEET

1/2 BOTTLES

CHAMPAGNE, MOET AND CHANDON, IMPERIAL, EPERNARY, FRANCE 36.
CHAMPAGNE, LANSON, BRUT ROSE, REIMS, FRANCE 50.
2020, SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA 25.
2020, CHARDONNAY, CHABLIS, DOMAINE COURTAULT, CHABLIS, FRANCE 33.
2019, PINOT NOIR, BOURGOGNE ROUGE, JEAN FOURNIER, MARSANNAY, FRANCE 36.
2018, CABERNET SAUVIGNON, ELIZABETH SPENCER, NAPA VALLEY, CALIFORNIA 45.

1856 ×