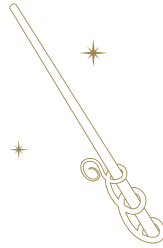


THE GRAND

YORK

WIZARDING
AFTERNOON
TEA



SAVOURY

LIGHTNING BOLT

Asparagus, celeriac & shallot quiche topped with goat cheese royal

ENHANCED SALMON

Staal's smoked salmon on country bread with dill crème fraiche & lemon jel

THE MARK OF A WIZARD

Coronation chicken, macerated raisins, pickled heritage carrots on white bread

GRAND HOUSE TIE

Smoked beef brisket, mustard-honey mayo, apple chutney on tomato bread

MAGIC ROLL

Pork, mature cheddar, caramelised Roscoff onion and fennel seed sausage roll

SCONES

TRADITIONAL FRESHLY BAKED PLAIN & RAISIN SCONES

Cornish clotted cream, strawberry jam

PÂTISSERIE

POISONED APPLE

Mango mousse, orange tapioca, vanilla

SORCERER'S HAT

Chocolate dacquoise, raspberry, chocolate glaze

THE PUMPKIN

Valhrona chocolate mousse, sea buckthorn glaze, hazelnut streusel

THE MESSENGER

Chocolate log, sable, dulce de leche

Please speak to a team member for further information in relation to any allergies or special dietary requirements you may have. | Please note this menu may be subject to change. | Some of our menu items may contain allergens and traces thereof. | The recommended adult calorie intake is approximately 2000 kcal per day. | A discretionary service charge of 12.5% will be added to the total bill.