

# AFTERNOON TEA

£45.00 PER PERSON

## PASTRIES

### STRAWBERRY FLOWER

pink peppercorn cake, confit of strawberry & whipped bourbon  
vanilla crème fraiche

### PISTACHIO & ORANGE BLOSSOM

pistachio frangipane & praline, orange blossom ganache

### DARK CHOCOLATE RELIGIEUSE

choux au craquelin, bergamot curd & whipped 64% chocolate  
ganache

## SAVOURY

### SAUSAGE ROLL

cumberland pork & fennel seed

### TARTLET

roasted heirloom cherry tomatoes, burrata & basil

### CRAYFISH ROLL

tarragon & lemon, salmon roe on brioche roll

### SMOKED YORKSHIRE PASTRAMI

wholegrain mustard & dill pickled on malted bread

### NORTHUMBRIAN GOODFELLOW FREE RANGE EGG

with mayonnaise & chives on white bread

## SCONES

### LEMON & POPPY SEED SCONE

served with clotted cream & homemade jam

### FARMHOUSE CHEDDAR CHEESE SCONE

served with whipped salted butter

Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please do make a member of the team aware if you have any allergies or dietary requirements – allergen information is available on request. Reasonable substitutions will be accommodated where practical. Discretionary 12.5% service charge. All prices include VAT.