

AFTERNOON TEA

£45.00 PER PERSON

PASTRIES

PUMPKIN SPICE

rice pudding, puff pastry, pumpkin seed praline & whipped cream

FIG & VANILLA TART

Earl Grey crème pâtissiere, whipped vanilla ganache & confit fig

PISTACHIO & ORANGE BLOSSOM

orange blossom cheesecake, pistachio praline,
white chocolate & kataifi pastry

SAVOURY

SAUSAGE ROLL

black pudding & caramelised red onions

QUICHE LORRAINE

smoked bacon & aged cheddar

SMOKED CHICKEN

confit garlic mayonnaise, rocket pesto on brioche roll

OAK SMOKED SALMON

pickled cucumber, dill & salmon roe crème fraîche on malt bread

NORTHUMBRIAN GOODFELLOW FREE RANGE EGG

with chive mayonnaise on white bread

SCONES

APPLE TATIN SCONE

served with clotted cream & salted caramel

COLLIER CHEDDAR CHEESE SCONE

served with whipped mushroom 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.