

AFTERNOON TEA

£45.00 PER PERSON

PÂTISSERIE

HONEY & YOGHURT CHEESECAKE

Northumbrian honey & yoghurt cheesecake,
gingerbread crumb base

SALTED CARAMEL GANACHE PROFITEROLE

delicate choux bun filled with a smooth salted caramel ganache

RHUBARB FOOL

Yorkshire forced rhubarb, Chantilly cream,
caramelised white chocolate

SAVOURY

SAUSAGE ROLL

pork & fennel

DRESSED BROWN CRAB

with apple and dill served on a brioche bun

CORONATION TURKEY

lightly curried crème fraîche, mango chutney, sultanas

CHEDDAR CHEESE

mild cheddar cheese, house tomato chutney

SCONES

BLUEBERRY & BUTTERMILK SCONE

served with clotted cream & homemade strawberry jam

CHEESE & CARAMELISED RED ONION 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.