



GINGER LILY

BAR & LOUNGE

CHRISTMAS AFTERNOON TEA

9 NOVEMBER 2026 - 4 JANUARY 2027

£68 per person

AMUSE-BOUCHE

SPICED PARSNIP VELOUTÉ (V)
PORK & APRICOT SAUSAGE ROLL

SANDWICHES

ROAST TURKEY, CRANBERRY, SAGE & ONION BUTTER
DRY-CURED SMOKED SALMON, DILL CRÈME FRAÎCHE
BURFORD BROWN EGG, TRUFFLE, CRESS (V)
ROASTED DRY-AGED BEEF, HORSERADISH, WATERCRESS

SCONES

PLAIN, CRANBERRY & STEM GINGER
Served with Cornish clotted cream | blackcurrant jam | orange curd

SWEET DELICACIES

SNOWMAN MACARON
Coconut, pumpkin & Opalys 33% ganache, rich caramel

MINI YULE LOG
Caraïbe 66% sponge, clementine cremeux & Champagne jelly

'RUDOLPH'
Vanilla cheesecake, poached quince & pecan sponge

CHRISTMAS TREE CHOUX
Spiced apple compote & mascarpone diplomat

WARM MINCE PIES

SAMPLE MENU, SUBJECT TO CHANGE

V - suitable for Vegetarians, VE - suitable for Vegans, Full list of allergens available on request.
All prices are inclusive of 20% VAT and a 13.5% discretionary service charge will be added to your final bill.



GINGER LILY

BAR & LOUNGE

CHRISTMAS AFTERNOON TEA

(ALL FREE)

9 NOVEMBER 2026 - 4 JANUARY 2027

£68 per person

AMUSE-BOUCHE

SPICED PARSNIP VELOUTÉ (V)

CORONATION TART

SANDWICHES

SWEET BEETROOT, HUMMUS, FETA

RADICCHIO, CRANBERRY, CREAM CHEESE

SILKY TOFU, TRUFFLE, CRESS

SWEET ROASTED PEPPER, PESTO

SCONES

PLAIN, CRANBERRY & STEM GINGER

Served with Cornish clotted cream | blackcurrant jam | orange curd

SWEET DELICACIES

SNOWMAN MACARON

Coconut, Caraïbe 66% ganache, pumpkin gel

MINI YULE LOG

Guanaja 70% mousse, clementine gel, chocolate sable

'RUDOLPH'

Vanilla mousse, poached quince, sunflower seed 'praline'

CHRISTMAS TREE MOUSSE

Cinnamon, spiced apple compote, gingerbread

SAMPLE MENU, SUBJECT TO CHANGE

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