

ST MICHAEL'S MANOR HOTEL
★★★★★

Al Fresco Afternoon Tea inspired by Jo Malone London

Selection of sandwiches and savouries

Beetroot-cured smoked salmon, blackcurrant cream cheese
(Delicate salmon cured in beetroot, layered with blackcurrant cream cheese)

Confit chicken leg, tarragon, kalamansi mayonnaise
(Classic confit chicken leg, lifted with aromatic tarragon and bright kalamansi citrus)

Truffled St Ewes egg mayonnaise, mustard, cress
(Creamy truffled egg mayonnaise with delicate mustard cress and a gentle peppery finish)

English cucumber, mint, feta cheese
(Refreshing cucumber with a hint of mint and lightly salted feta whipped, finished with black pepper)

Butternut squash, sage and brown butter tartlet
(Caramelised butternut with sage and nutty brown butter in crispy pastry tart finished with squash seed praline)

Homemade scones

Orange, basil, and fruit scones
with forest berries jam, clotted cream and lemon & passion fruit curd

Selection of sweet treats

Spiced dark chocolate and butternut squash
(Warm spices, 70% dark chocolate and sweet butternuts)

Raspberry & rose macaroon
(Light almond macaron layered with vibrant raspberry and delicate rose)

Carrot, fennel and white chocolate tart cake
(Smooth carrot cream with fennel compote and white chocolate cremeux)

Blackcurrant and beetroot velvet cake
(Soft beetroot sponge layered with vibrant blackcurrant)

A Culinary Concept by head chef Nitin Pawar

Culinary concept & development by chef Rakesh Tarade



ST MICHAEL'S MANOR HOTEL
★★★★★

Indulge in our selection of Award-Winning Loose Tea, Novus

St Michael's Manor Signature

An English Breakfast and Assam-based blended black-leaf tea from India with a musky taste and frequently known as the “Champagne of Teas”.

Egyptian Mint

This Egyptian peppermint is a menthol overload, its beautiful golden green liquor is just bursting with mint notes, which are both strong and refreshing and burst onto your palate.

Decaf Ceylon

This Sri Lankan tea uses whole unbroken leaves, offering a delicate afternoon tea with subtle, crispy and refreshing flavours.

Sapphire Earl Grey

A widely popular black tea with a distinctive taste, resulting from a combination of high-quality Chinese tea and oil of bergamot, creates flowery and citrus flavours.

Persian Pomegranate

Pomegranate is a superfruit that is high in antioxidants, accounting for its recent popularity amongst the health-conscious. This deep blood-red infusion is simply bursting with flavour. An eclectic caffeine-free blend of seven different ingredients, including large hibiscus shells, pomegranate and liquorice for a rounded sweet and fruity flavour.

Citrus Chamomile

Citrus Chamomile Tea is inspired by the early Greco-Roman period. This caffeine-free blend of chamomile is enhanced with the delightful flavour of lemongrass and lemon verbena. The result is a mellow citrus delight. The balance of the lemon and chamomile is what sets this infusion apart from the crowd.

Dragon Well Green

Dragon well Green Tea is hand-fired in a Wok, making this artisan tea a real delight. You can see the freckles down the length of the leaf where it has been hand-fired. Our fermentation process draws out a wonderful nut aroma and a beautiful apricot finish. This green tea is light, fresh and sweet.

Wild Encounter

Wild Encounter Tea is a caffeine-free herbal blend that will reel your taste buds. One sip and you will encounter the sweet and tart sensations of fruit and berries.

