



LA SAISON LUMIÈRE

Festive Afternoon Tea

SAVOURIES

Salmon Rillettes
Sandwich

Brown bread, salmon rillettes,
crème fraîche, Beluga caviar,
capers

Chicken Liver &
Cranberry Brioche

Silky chicken liver pâté,
cranberry gel, roasted hazelnut
& rosemary

Cheese Mousse

Brie & Gruyère mousse,
crushed pistachio,
pomegranate, biscuit

SCONES

Cranberry & Orange Scones

Classic English scones with dried cranberries & orange confit, served with clotted cream & cranberry jam

PÂTISSERIE

Gingerbread Choux

Vanilla cream, gingerbread biscuit

Chestnut Mont Blanc

Chestnut cream, hazelnut praline, walnut sponge

Blood Orange Cheesecake

Blood orange compote, gluten-free biscuit

White Snowball

Caramelised white chocolate cream, citrus
compote, almond biscuit

Clementine

Exotic fruit mousse, mandarin compote, almond
sponge

Christmas Pudding

Traditional English pudding, brandy sauce

Chocolate Christmas Tree

Dark chocolate ganache, cocoa sablé crumble,
figs poached in red wine

Forest Fruit Bûche de Noël

Raspberry délice, pistachio sponge





LA SAISON LUMIÈRE

Festive Afternoon Tea

GLUTEN-FREE

SAVOURIES

Salmon Rillettes Sandwich

Brown bread, salmon rillettes,
crème fraîche, Beluga caviar,
capers

Chicken Liver & Cranberry Brioche

Silky chicken liver pâté,
cranberry gel, roasted hazelnut
& rosemary

Cheese Mousse

Brie & Gruyère mousse,
crushed pistachio,
pomegranate, biscuit

PÂTISSERIE

Blood Orange Cheesecake

Blood orange compote, gluten-free biscuit

Walnut Caramel Cake

Walnut roulade, coffee & hazelnut cream

Forest Fruit Bûche de Noël

Raspberry délice cream, pistachio sponge

Winter Tiramisù

Mascarpone cream, coffee liqueur, almond
biscuit, fig bonbon

Chocolate Christmas Tree

Dark chocolate ganache, figs poached in red wine

White Chocolate & Raspberry Brownie

Creamy white chocolate, raspberry compote

Cinnamon Panna Cotta

Pear poached in red wine

Honey & Walnut Sponge

Walnut roulade, orange cream

