

# TRADITIONAL AFTERNOON TEA

*start with...*

A GLASS OF BLANC DE BLANCS  
OUR BESPOKE FRENCH BUBBLY

*or upgrade to...*

A GLASS OF JOSEPH PERRIER CHAMPAGNE  
CUVEE ROYALE N.V. (£3 supplement)

*accompanied by...*

ASSORTED FINGER SANDWICHES  
OAK-SMOKED SHETLAND ISLES SALMON, FRESH CUCUMBER & TOMATO, PARMA HAM

MAMAN'S LEMON DRIZZLE CAKE

CHOCOLATE 'DELICE' MOUSSE SLICE  
FLAKED HAZELNUT PRALINE BASE

'MADELEINES AU CHOCOLAT'  
WARM BAKED VANILLA SPONGE FINGERS, CHOCOLATE DIPPING SAUCE

FRESH BAKED SCONES  
HOME-MADE JAM, DEVONSHIRE CLOTTED CREAM

FRESH SEASONAL BERRIES  
FRUIT PUREE, CREME CHANTILLY

*and your choice of...*

A SELECTION OF FINE TEAS OR COFFEE

*Special gluten free and dairy free menus are available. Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients. If you have any concerns about the presence of allergens, please speak to a member of staff.*

*Main contact : [ashley.gray@brasseriebarco.com](mailto:ashley.gray@brasseriebarco.com)*

**B R A S S E R I E B L A N C**

*brasserieblanc.com*