

The
Norfolk Mead
HOTEL • SPA • VENUE

CHRISTMAS AFTERNOON TEA
£24 PER PERSON

SANDWICHES

Egg Mayonnaise & Cress
Cheese and Chutney
Turkey, Bacon, and Cranberry
with Salad and Mayonnaise

SCONES

Plain & Fruit Scones
Served With Clotted Cream and
Norfolk Strawberry Jam

CAKES

Cointreau Mince Pie, Orange Banoffee, Cinnamon Streusel
Chocolate and Hazelnut Brownie, Dulce de Leche, Chocolate Sprinkles
Sticky Toffee, Ginger and Coffee Cake, Candied Pecan
Vanilla Panna Cotta, Redcurrant, White Chocolate Crumb

EXTRAS

Prosecco Ca Del Console	£ 6.75
Prosecco Ca Del Console Rose	£ 7.00
Champagne Testulat Carte d'Or Brut	£ 12.95
Laurent Perrier La Cuvee Brut	£ 15.50

Served Monday-Saturday
13:00 to 16:00 and
Sundays at 16:00.

Available 1st December 2024 to 6th January 2025

We cater to all dietary requirements, including gluten-free, dairy-free, and diabetic-friendly options



TEA AND COFFEE

EVERYDAY BREW

Three delicious teas: Assam, Ceylon, and a Lovely Rwandan blended to give a balanced, zesty alliance

EARL GREY STRONG

Strong black tea with delicate Darjeeling and fancy bergamot. An earl grey but with a wallop!

SUPER FRUIT

Real whole cranberries and blueberries to give a fruit tea that packs a super fruity punch

MAO FENG GREEN TEA

This tea has a delicate natural taste of fresh summer air, peaches and apricots

PEPPERMINT PURE MINT

A strong minty taste, then very refreshing, very light. Naturally caffeine free

HONEY BUSH & ROOIBOS

An earthy, mahogany-colored nectar that gives way to a subtly, nutty flavour and also caffeine-free

CHAMOMILE

A beautiful yellow cup which gives way to a sweet, surprisingly juicy flavour of chamomile

LEMON & GINGER

A ginger kick with refreshing lemon

CHAI

Warming and spicy, a true taste of India

CAFETIERE

Our Norfolk Mead unique blend

Decaffeinated also available

