



DOWNTON ABBEY AFTERNOON TEA MENU

SANDWICHES

Ham & Arran Mustard Mayo

*Thick Slices of Roast Ham with a Generous Spread of Creamy Arran Mustard Mayo,
Served on White Tin Bread. Honest, Hearty, & Full of Flavour*

Cucumber & Chive Cream Cheese

*Cool Slices of Fresh Cucumber Layered Over Smooth Cream Cheese Mixed with Chopped Chives,
All Served on White Tin Bread. Light, Refreshing, & Full of Subtle Flavour*

Coronation Chicken

*Chunks of Tender Chicken Mixed in a Creamy Curried Mayo with a Touch of Mango Chutney &
Fresh Coriander, Served on Soft White Bread. A Comforting Classic With a Fresh Twist*

SAVOURIES

Cauliflower Velouté

*A Silky-Smooth Cauliflower Soup, Gently Simmered & Blended with Cream & a Touch of Garlic.
Finished with a Drizzle of Olive Oil — Rich, Comforting, & Elegantly Simple*

Pork, Leek & Roasted Apple Sausage Roll

*Seasoned Pork Sausage Blended with Sweet Roasted Apple & Sautéed Leek, Wrapped in Golden, Flaky Pastry.
A Hearty Twist on the Classic — Savoury, Sweet, And Perfectly Balanced in Every Bite*

SCONES

Vanilla Scone • Sultana & Cinnamon Scone

Clotted Cream, Strawberry Preserve

CAKES

Blackcurrant & White Chocolate Opera

*Delicate Layers of Sponge, Sandwiched with White Chocolate Ganache & Tangy Blackcurrant Buttercream.
Finished with a Glossy Glaze — Rich, Fruity, & Beautifully Balanced.*

Dark Chocolate & Hazelnut Brownie

*A Dense, Fudgy Dark Chocolate & Hazelnut Brownie, Crowned with a Smooth,
Silky Hazelnut Crèmeux. Deeply Rich & Nutty*

Baked White Chocolate Cheesecake Tartlet, Plum Purée

*A Golden, Buttery Tartlet Filled with Smooth White Chocolate Cheesecake, Slow-Baked for a Soft,
Melt-In-Your-Mouth Texture. Served with a Spoonful of Tangy Plum Purée*