

Riverhouse

RESTAURANT

FESTIVE AFTERNOON TEA

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SANDWICHES

Gammon & mustard
Turkey & cranberry
Egg & watercress
Cheddar & caramelised onion

SCONES

With spiced berry jam
& clotted cream

SWEETS

Mini mince pies
S'mores chocolate brownies
Chestnut profiteroles
Spiced coffee walnut cake



AFTERNOON TEA £39 | SPARKLING AFTERNOON TEA £55

A discretionary 13.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.

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ENGLISH BREAKFAST

Kenyan leaves have a golden hue, Assam adds maltiness, Rwandan tea makes it rich and smooth and Yunnan Chinese tea gives a dark cocoa flavour

EARL GREY

A regal blend that mixes premium black tea leaves with pure bergamot oil for a smooth and perfectly blended finish

JASMINE

A delicate fusion of fine green leaves and the natural scent of jasmine

DARJEELING

Pale-amber cup with a delicate fruity nose and a hint of muscatel grape

ROOIBOS

Sweet aroma of orange, delightfully nutty taste, and lingering finish

GREEN TEA

Fresh aroma with comforting hints of warm rice, and a smooth finish

ROSEHIP & HIBISCUS

Soothing anti-inflammatory properties, fruity aroma and light citrusy flavour

PEPPERMINT

Spicy aroma, penetrating, cool and clear mint taste, refreshing and clean finish

CHAMOMILE

Bright-yellow cup with a powerful aroma, a floral, grassy taste and mellow finish

FIZZ

Nyetimber Classic
Cuvee, West Sussex,
England **17**

Piper Heidsieck
Rose Sauvage NV,
France **25**

Drappier Carte d'Or
Champagne, NV,
France **18**

Marchese Antinori
Franciacorta Cuvee Royal,
Veneto, Italy **15**

Copenhagen Organic
Sparkling Tea, Blu,
Denmark (non alcoholic) **9**

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