

THE RIVER GRILLE  
FESTIVE AFTERNOON TEA

# FESTIVE AFTERNOON TEA

*£27.95 per person*

*Served with your choice of Coffee or Bird & Blend Tea*

## SANDWICHES

*Turkey & Cranberry on White Bread*

*Brie, Fig Relish & Rocket on Brown Bread V*

*Smoked Salmon Mousse & Chives on Brioche*

*Chicken Liver Pâté Mousse Tartlet*

---

## SCONES

*Plain & Raisin Scones V*

*Strawberry Jam V VE GF | Clotted Cream V GF*

---

## HANDMADE MINATURE SWEET TREATS

*Gingerbread Biscuit V*

*Coconut Cinnamon Panna Cotta, Raspberry Coulis V VE GF*

*Winter Berry Swiss Roll, Baileys Cream V*

*Blackberry Meringue Tart V*

*We are delighted to source our ingredients from an array of local suppliers. If you have a food allergy and need advice on our menu, please ask when placing your order. Gluten free, vegan and dairy free options are available on request in advance on booking.*



## BIRD & BLEND TEAS | £4

The Bristol is proud to present our unique blend of teas created in partnership with The Bird & Blend Tea Co, located on Park Street, Bristol. The leaves used in these teas have been carefully selected and hand-blended with premium ingredients, creating the perfect combination of flavour and depth.



### TRADITIONAL BLENDS

**Great British Cuppa**, *Indian Assam Black Tea, Ceylon Black Tea, Chinese Yunnan Tea*

**Earl Grey Crème**, *Black Tea, Bergamot, Blue Corn Flowers*

**Sunny Sencha**, *Sencha Green Tea, Sunflower Petals*

### CONTEMPORARY BLENDS

**Jasmine Poached Pears**, *Green Tea, Jasmine Blossom, Pear*

**Eton Mess**, *Strawberries, Sweet Meringue, Cream*

**Deckchair Dreaming**, *Chamomile, Apple, Rosehip*

### BRISTOL BLENDS

**Bristol Breeze**, *Green Tea, Apple, Blackberry*

**Cold Weather Warrior**, *Peppermint, Eucalyptus, Aniseed, Lemongrass, Echinacea, Chill*



### COFFEE

Cappuccino | Americano | Espresso | Flat White

Café Latte | Macchiato | Mocha | Hot Chocolate



*Please ask your server for our speciality festive teas*