

# HARBOUR

HOTELS

## Festive Afternoon Tea

### FULL AFTERNOON TEA 30

Savoury and sweet treats, warm scones

### CHAMPAGNE AFTERNOON TEA 44

With a glass of Moët & Chandon Impérial Brut

### MERMAID AFTERNOON TEA 49.5

With a Perfect Serve Mermaid Zest Gin and a mini trio of Mermaid Cocktails

*All served with your choice of Newby Tea*

## Sweet

### MINCE PIE (V)

Chocolate penguin

### ICED CHRISTMAS CAKE (V)

Chocolate holly

### CHOCOLATE SANTA HAT (V)

Baileys mousse

### BLACKBERRY MACARON SNOWMAN (V)

### WHITE CHOCOLATE & STEM GINGER CREAM PASTRY TART (V)

Gold leaf and chocolate stocking

### GINGERBREAD MAN (V)

### CANDY CANE (V)

### MERMAID COCKTAIL: STRAWBERRY VESPER

*Mermaid Pink Gin, Cocchi Americano Rosa Apéritif, strawberry and mango tea*

## Savoury

### TURKEY & CRANBERRY SUB ROLL

### SALMON & BEETROOT RELISH MINI BRIOCHE

### EGG, WATERCRESS & SPINACH WRAP (V)

### FETA & ROASTED RED PEPPER QUICHE (V)

### BRIE & WALNUT CHUTNEY FINGER SANDWICH (V)

### MERMAID COCKTAIL: 50/50 MARTINI

*Mermaid Salt Vodka, Noilly Prat Vermouth, olive bitters*

## Scones

### CITRUS & CINNAMON SPICED SCONE (V)

### PLAIN SCONE (V)

Clotted cream and homemade winterberry jam

### MERMAID COCKTAIL: APPLE-TEA-NI

*Mermaid Gin, Apple and Green Melon Liqueur, jasmine green tea*

@ HarBarOn6th

(V) vegetarian

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients. If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

H<sup>A</sup>R<sup>R</sup>BAR

---

ON 6<sup>TH</sup>

ROOFTOP BAR | KITCHEN | CLUB