

THE SAMPHIRE

The Queen's Platinum Jubilee afternoon tea

May and June 2022

2pm – 4pm



Sandwiches/Quiche

Coronation chicken

Poulet Reine Elizabeth is a combination of cold cooked chicken, herbs and spices, and a creamy curry mayonnaise-based sauce 🥛 (🌿 on request)

Cucumber and cream cheese

A Royal delight of British cucumber layered with lashings of soft cheese 🌿 (🌿 on request)

Poached Salmon, dill mayonnaise and lemon

Poached British Salmon enrobed in a lemon infused dill sauce 🥛 (🌿 on request)

Cornish egg mayonnaise and local watercress salad

Rosedown Farm eggs mixed with a herb cream, dressed in freshly picked watercress 🌿 🥛 (🌿 on request)

Sundried tomato, basil and Cornish cheddar cheese Quiche

Oven roasted tomatoes, Cornish cheddar, topped with fresh basil and baked to perfection 🌿



Vegetarian



Vegan



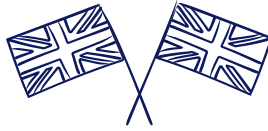
Gluten free



Dairy free



THE SAMPHIRE



The most important part



Homemade fruit and plain scones with lashings of Cornish clotted cream and Cornish strawberry jam

Cakes


Strawberry Trifle

Layers of sherry-soaked sponge, coulis, compote, custard, cream and fresh strawberries come together to create a classic example of the quintessential British dessert


Raspberry Macaron

Pretty-in-pink raspberry macarons filled with raspberry jam and raspberry ganache  


Jubilee Shortbread Biscuit

Traditional homemade shortbread biscuit adorned with bespoke royal icing and platinum finish 

The Queen's Chocolate Cake

"This chocolate biscuit cake is Her Majesty the Queen's favourite afternoon tea cake by far," said chef Darren McGrady, The Royal Chef and former personal chef to Queen Elizabeth II 

Victoria Sponge

The Victoria Sponge, also known as the Victoria sandwich cake, was named after Queen Victoria, who was known to enjoy this delicate sponge cake with her afternoon tea 



Vegetarian



Vegan



Gluten free



Dairy free

