

# Menu | Afternoon tea

*Celebrate the arrival of spring with our fresh take on a delicious afternoon tea. Served with a sparkling elderflower cordial (and top with champagne if you are feeling bubbly) and your choice of tea*

Spring Afternoon Tea  
£16.95

Spring Champagne  
Afternoon Tea £21.95

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## Handmade cakes

*Blueberry lemon drizzle, Passion fruit tart, Peanut Butter Blondie, Lemon Posset, Mojito Macaroon*

## Dainty sandwiches

*Smoked chicken with lemon and parsley, Salmon with lemon and dill, Norfolk ham with honey and mustard, Egg mayonnaise with Shiso cress*

## Mouth Watering Scones

*Buttermilk and sultana, Lemon curd and Dorset clotted cream*

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*Why not add one of the following to your afternoon tea:*

Pimms and lemonade | £16.50/jug

Prosecco | £27.50 /bottle

Sauvignon Blanc, (New Zealand) | £5.95 /glass 175ml

Glass Piquepoul (France) | £5.50/175ml

Glass Malbec (Argentina) | £5.95/175ml

Pinot Noir (Romania) | £5.50/175ml

*Or, perhaps one of our delicious cocktails!*

Earl Grey Mar-Tea-Ni | £8.95  
*Earl Grey Norwich Gin, Lemon Juice, Sugar Syrup, Egg White.*

Espresso Martini | £8.50  
*Vanilla Vodka, Tia Maria, Coffee, Sugar Syrup.*

Absolutely Fabulous | £8.95  
*Vodka, Cranberry Juice, Champagne.*

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*Our selection of delicious fair-trade, natural teas:*

*Earl grey,  
English Breakfast,  
Organic Green,  
Chamomile,  
Peppermint  
Wild berry,  
Lemon and ginger,  
Blackcurrant and akai  
Red fruit and aronia,  
Red bush caffeine-free*

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