
AFTERNOON TEA

Great attention is given to all our teas, and each is brewed in a teapot specifically for that blend. We carefully time the brew to ensure the correct flavour and develop the full benefits of tea antioxidants.

Much care and effort goes into the preparation of Angel Afternoon Teas. Cakes, pastries and scones are baked daily in house by our specialist bakers, fresh for the afternoon's service. Tables are laid in the restaurant with crisp linen and a fine bone china tea service.

THE ANGEL AFTERNOON TEA

£9.80

A selection of sandwiches:

Black Mountain smoked salmon
Marinated cucumber and cream cheese
Home-cooked ham
Egg mayonnaise with cress

▪

Warm scones with strawberry jam
and a choice of clotted cream,
whipped Friesian cream or butter

▪

Bara Brith, Welsh cakes, plus a selection
of freshly-baked cakes and pastries

▪

Tea or coffee
(see choices overleaf)

THE ANGEL CHAMPAGNE AFTERNOON TEA

£14.80

A glass of Marie-Stuart Champagne

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A selection of sandwiches:

Black Mountain smoked salmon
Marinated cucumber and cream cheese
Home-cooked ham
Egg mayonnaise with cress

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Warm scones with strawberry jam
and a choice of clotted cream,
whipped Friesian cream or butter

▪

Bara Brith, Welsh cakes, plus a selection
of freshly-baked cakes and pastries

▪

Tea or coffee
(see choices overleaf)

Additional glass of champagne: £5.00

When you have finished afternoon tea, if there are cakes left, we are happy to box them up for you to take home. But note our cakes and pastries are made with fresh eggs, butter and cream, so they need to be refrigerated and eaten within 24 hours.

Note, nuts may be present in any dish, but please ask for advice.