

LIMITED EDITION

# A YORKSHIRE ROSE AFTERNOON TEA

in association with

*Bradley's* and FABERGÉ  
YORK

in partnership with

YORK MINSTER  
REFECTORY



## MENU



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An afternoon tea created by award-winning jewellery designer Kay Bradley and Michelin Star chef Andrew Pern to celebrate Yorkshire, consisting of a selection of sandwiches, scones, cakes and patisserie, complete with a Fabergé-inspired egg dessert with cherry Kirsch liqueur, Hattingley Valley English Brut Rosé and Yorkshire Gold tea.

## SELECTION OF SANDWICHES

Yorkshire ham and English mustard  
Oak smoked salmon with cucumber, dill cream cheese  
Hawes Wensleydale with apple chutney  
Truffled Arlington egg mayonnaise with Pickering watercress

## SCONES, CAKES AND PATISSERIE

Mini Yorkshire curd tartlet  
Sultana scone with Annabel's strawberry jam, Stamford Farm clotted cream  
Yorkshire rhubarb trifle with ginger parkin, blood orange and spiced Chantilly  
Fabergé-inspired egg dessert with dark chocolate and cherry Kirsch liqueur

## HATTINGLEY VALLEY ENGLISH BRUT ROSÉ AND YORKSHIRE GOLD TEA

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