



Afternoon Tea with Nyetimber a Perfectly British experience

Experience the quintessential delight of afternoon tea at Great Fosters, expertly paired with the perfectly British Nyetimber sparkling wines, from the South of England. Each course is paired with a generous tasting measure of Nyetimber wine, with notes on the flavour combinations found overleaf. You can enjoy the pairings in the order we suggest or as you wish.

ROSÉ MULTI-VINTAGE \ SANDWICHES

Egg mayonnaise & cress on multigrain bread
Ham & English mustard on white bread
Cucumber and cream cheese on white bread
Smoked salmon & crème fraîche on multigrain bread

CLASSIC CUVEE MULTI-VINTAGE \ SAVOURY

Muntjac and Wild Boar Sausage Roll

CUVEE CHÉRIE MULTI-VINTAGE \ SCONES & SWEETS

Warm home baked scones, with clotted cream & preserve

SWEETS

Mulled Wine Bavarois | conference pear, mousse, sponge, mulled wine jelly
Chocolate Orange | choux bun, chocolate mousse, orange curd & cream
Chef's Carrot Cake | carrots, raisins, pecans, walnuts & spices, frosting
Plum & Rhubarb Tart | ginger parkin, rhubarb and plum compote, pastry cream

If you suffer from a food allergy or intolerance, please let us know when ordering. Every care is taken to avoid cross contamination, however we work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated equipment. Allergen data is held on each of our dish ingredients, please ask us if you require any more details.

ROSÉ MULTI-VINTAGE

Unexpectedly, the Nyetimber Rosé is our choice to pair with the main savoury elements of our afternoon tea. It is the most full bodied wine in the Nyetimber stable, which has a distinctive red fruit character that is able to stand up to punchy flavours and weightier dishes. It is dry in style with flavours of raspberry, redcurrant and cherry, which although perfectly attuned to the summer, should not be kept away in the winter; the anise flavours carry it through the darker months. It is particularly delightful with the smoked salmon sandwich.

CLASSIC CUVEE MULTI-VINTAGE

The Classic Cuvee is the Nyetimber flagship wine, which is both complex yet accessible at the same time. It has top-note flavours of toast, pastry, almonds and baked apple. It is a versatile dry 'brut' style wine and we find in pairing it with our sausage roll that the pastry notes in the wine resonate and take on a deeper flavour.

CUVEE CHÉRIE MULTI-VINTAGE

The Cuvee Chérie, named after the wine maker, was created for food pairings. The wine is made in a 'demi-sec' style and has a higher sugar content than the rest of the Nyetimber range, but not lusciously so. It pairs exquisitely with fruit-based desserts as well as with exotic savoury dishes. The wine carries flavours of lemon, honey, tangerine all of which are tempered with an elegant minerality. We particularly enjoy it with the earthy sweetness of the Carrot Cake, and we adore the harmony of lemon tones with the rich and unctuous lemon curd which forms part of your tea.

The Nyetimber Afternoon Tea tasting experience is priced at £67 per person. A discretionary 12.5% service charge will be added to your account

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