CHRISTMAS AFTERNOON TEA AT ROBINEAU

Served 27th November - 19th December 2026

Roast Turkey Sandwich on Malted Bread with Herb Mayonnaise and Cranberry & Orange Relish

Warm Wild Mushroom and Emmental Vol au Vent

Roast Beef Sandwich with Onion & Herb Stuffing, Mayonnaise and Rocket

Poached and Smoked Salmon 'Cocktail'

Salmon Mousse layered with Celeriac Remoulade, Smoked Salmon and Lemon & Dill Cream

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Two Afternoon Tea sized Fruit Scones with Vanilla Cream and Tiptree Strawberry Jam

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Chocolate & Vanilla Yule Log

Delicious Chocolate Sponge layered and rolled with our Signature Vanilla Cream

Paris Brest

A French classic choux pastry with decadent Hazelnut Cream

Cranberry & Orange Mousse

Spiced Sablé Biscuit and Raspberry Jelly

Choose from our Selection of Christmas Frangipane Tarts, Silver Served at Your Table

Poached Pear & Mincemeat
Apricot & Amaretto
Lemon Curd, Black Cherries & Toasted Almonds

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee

£30.00 per person

Prosecco and Champagne options available on arrival

Reserve your table on our website with easyTable, go to www.robineau.co.uk/cafe and click on 'Book a Table' or telephone us on 01325 489129

A credit or debit card is kindly required to confirm your booking.

VEGETARIAN CHRISTMAS AFTERNOON TEA AT ROBINEAU

Served 27th November - 19th December 2026

Egg Mayonnaise & Truffle Sandwich on Malted Bread

Warm Wild Mushroom and Emmental Vol au Vent

Mixed Herb & Onion Stuffing Sandwich, Mayonnaise, Cranberry Relish and Rocket

Avocado & Halloumi Cocktail

Avocado Mousse layered with Celeriac Remoulade, Halloumi Cheese and Lemon & Dill Cream

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Two Afternoon Tea sized Fruit Scones with Vanilla Cream and Tiptree Strawberry Jam

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Chocolate & Vanilla Yule Log

Delicious Chocolate Sponge layered and rolled with our Signature Vanilla Cream

Paris Brest

A French classic choux pastry with decadent Hazelnut Cream

Pear, Cranberry & Orange Tart

A festive tartette with Vanilla Cream, Cranberries, Poached Pear and Orange

Choose from our Selection of Christmas Frangipane Tarts, Silver Served at Your Table

Poached Pear & Mincemeat
Apricot & Amaretto
Lemon Curd, Black Cherries & Toasted Almonds

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee

£30.00 per person

Prosecco and Champagne options available on arrival

Reserve your table on our website with easyTable, go to www.robineau.co.uk/cafe and click on 'Book a Table' or telephone us on 01325 489129

A credit or debit card is kindly required to confirm your booking.

GLUTEN FREE CHRISTMAS AFTERNOON TEA AT ROBINEAU

Served 27th November - 19th December 2026

Roast Turkey with Herb Mayonnaise and Cranberry & Orange Relish

Wild Mushroom and Emmental

Roast Beef with Caramelised Onion, Mayonnaise and Rocket

All made as finger sandwiches on Gluten Free bread

Poached and Smoked Salmon 'Cocktail'

Salmon Mousse layered with Celeriac Remoulade, Smoked Salmon and Lemon & Dill Cream

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A homemade Gluten Free Fruit Scone with Vanilla Cream and Tiptree Strawberry Jam

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Salted Caramel Indulgence

Our original recipe of Indulgence Gateau, Chocolate Brownie base with a Milk Chocolate Ganache, Salted Caramel Chantilly and Soft Caramel

Parisian Macaroon

A homemade Parisian Macaroon from our Macaroon Counter

A Homemade Gluten Free Mince Pie

Filled with Robineau Mincemeat with Star Decor

Cranberry & Orange Mousse

Spiced Sablé Biscuit and Raspberry Jelly

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee

£31.50 per person

Prosecco and Champagne options available on arrival

Reserve your table on our website with easyTable, go to www.robineau.co.uk/cafe and click on 'Book a Table' or telephone us on 01325 489129

A credit or debit card is kindly required to confirm your booking.

TERMS & CONDITIONS OF YOUR AFTERNOON TEA RESERVATION

1. Tables for Afternoon Tea are kindly requested to be booked in advance, however, depending on bookings we also try our very best to accommodate on the day and walk in afternoon teas. You can make a reservation at www.robineau.co.uk/café, selecting 'Book a Table' or by telephoning the office on 01325 489129. Our office hours are Wednesdays to Saturdays 9.30am – 4pm (until 5pm on Saturdays).

2. Dietary requirements are to be confirmed upon booking. Any changes from your booked dietary requirements must be made via email or phone by 12 noon the day before your booking.

3. As your Afternoon Tea will already have been freshly prepared in the morning, once seated if you require changes an additional fee will be added to your bill, the cost of which you will be kindly made aware of.

4. Please note our Afternoon Teas are handmade in an open plan kitchen resulting in a risk of cross contamination. Therefore we cannot guarantee that our products are free from any of the 14 Legal Allergens or any other specific ingredients you kindly request us to eliminate.

5. A credit or debit card is required to confirm your booking and a fee of £30 per person will be charged in case of no-show or late cancellation. No pre-payment is taken. If you are paying with vouchers but do not arrive on the day, your vouchers will be considered spent and your Afternoon teas will be boxed for collection.

6. Naturally on the day there may be people who can't come and so in this instance we carefully box their Afternoon Tea with the addition of one of our Luscombe Organic Cold drinks. In the event of a whole table cancellation on the day the same applies; the Afternoon teas will be boxed with a cold drink, ready for Collection. In both instances, full payment is required.

7. If you are paying with vouchers, please check the value on the back. There may be a small surplus to pay in the event of price increases.

8. We allow all bookings an allocated time of one and a half hours from the time of your reservation unless stated and agreed when making your reservation.

9. We kindly ask that you arrive on time for your reservation.

10. We regret to inform you that at present we do not have a downstairs WC. A WC is located on the first floor which is checked and cleaned regularly.