

Feeling Relaxed?

Why not revitalise and refresh at our tranquil spa?



RIVERSIDE
SPA AT QUY MILL

OPENING HOURS

Monday to Friday 7am – 9pm
(Spa 9am – 8pm)

Saturday & Sunday 8am – 8pm
(Spa 9am – 6pm)

01223 293383 | [riversidequymill.com](https://www.riversidequymill.com)

Treat yourself – or a loved one today.



Q

AFTERNOON TEA MENU

EASTER WEEKEND

FRIDAY 29TH MARCH –
MONDAY 1ST APRIL 2024





Q

AFTERNOON TEA MENU

Traditional Afternoon Tea

A selection of delicate sandwiches on a variety of breads with a selection of delicious fillings. Freshly baked scones with clotted cream and jam. Handmade sweet treats and cakes.

17.50 per person

Children's Afternoon Tea

A platter of cheese, ham and jam sandwiches. Plain scone with clotted cream and jam. Chocolate brownie, mini Eton Mess.

12.00 per child under 12

All our dishes are prepared on the day.

Please advise your server of any allergies or dietary requirements before ordering your meal.

Dietary requirements are requested at time of booking.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT.

V – Vegetarian VG – Vegan GF – Gluten Free

Q

LOOSE LEAF TEAS

English Breakfast

A classic combination of rich, malty Indian Assam with Sri Lankan and Kenyan black teas for the bright character and wonderful depth of flavour.

Earl Grey

A delicate blend of Sri Lankan tea leaves, infused with natural bergamot oil and combined with zesty lemon peel and sweet-scented orange blossom.

Chill Out Mint

Packed full of invigorating menthol character, this uplifting blend brings together a selection of the freshest tasting herbs, for a brilliantly bracing combination.

Peppermint Black

A wonderful combination of quality black tea and refreshing peppermint creates a delightful balance between uplifting and soothing.

Lemon and Ginger

A classic blend of zesty lemon and fiery ginger, giving an energising twist.

Chocolate Brownie

Wonderfully rich and unapologetically decadent, this indulgent blend is a tribute to all the good things in life.

Around The Fire

Gather around this cosy combination of smoky tea leaves and warming spices, licked by flames of safflower and sprinkled with crushed chili for a hint of fiery charm.

Berrylicious

Bursting with luscious berries, this vibrant infusion builds to a fruity crescendo before giving way to the rich caramelised notes of roasted dandelion root.

Camomile

Essential oils in flowers produce a soothing, pleasant aroma which gives way to a sweet, surprisingly juicy flavour of Camomile.

Darjeeling

'The champagne of teas', a black tea grown in the Darjeeling region of West Bengal, India, known for its unique flavour and aroma.

Cafetiere of coffee available on request.

Espresso coffees are an extra charge please ask your server.