



PETITS GÂTEAUX

£6.95

Adam & Eve

Vanilla custard mousse with a fresh apple compote core, dipped in white chocolate on a cinnamon crumble base

Pistachio Cherry

Pistachio mascarpone mousse filled with a cherry compote, topped with a cherry mousse and coated with white chocolate and almond nibs on a pistachio financier

CHEF'S FAVOURITE

Sesame Umami

Salted caramel, sesame nougatine and chocolate ganache with soya sauce and sesame oil topped with chocolate mousse, in a sweet pastry tart

Chocolate Lover

72% dark chocolate mousse, with caramel crèmeux on a chocolate brownie base with a velvet finish

Triple Trouble

Milk, dark and white chocolate mousse with mango and passion fruit jelly on a flourless chocolate sponge, dipped in milk chocolate with sunflower seeds and cacao nibs

Orange Promise

White chocolate mousse with mandarin puree, orange jelly and crèmeux centre on a chocolate shortbread base

SWEET CROISSANT

Freshly baked and drizzled with warm melted Godiva chocolate

Chocolate Croissant

Filled with a choice of milk, dark or white chocolate

£3.75

Salted Caramel Croissant

Salted caramel ganache with roasted pecans

£4

CHEF'S FAVOURITE

Blueberry Cheesecake Croissant

Blueberry compote and cheesecake cream with passion fruit yogurt crunch

£4

SAVOURY CROISSANT

Freshly baked and served with rocket salad, tomato concasse and cocoa nib dressing

Smoked Chicken and Mushroom

Lightly sautéed smoked chicken with cream cheese and button mushrooms

£6.50

CHEF'S FAVOURITE

Salmon and Yuzu Cream

Scottish smoked salmon with yuzu cream cheese

£6.75

Cheddar and Tomato

Sliced vine tomatoes and mature Irish Cheddar

£4.75

Free Range Egg Mayonnaise

Creamy and soft free-range egg mayo

£4.95

CHOCOLATE FONDUE

Choose your warm melted Godiva chocolate in either milk, dark or white

Signature Fondue

Served with a selection of:

£12.50

Mini Chocolate Chip Scones

Fresh Strawberries

Calamansi and Mango Marshmallows

Granny Smith Meringue

Chocolate, Hazelnut and Orange Biscotti

Strawberry Fondue

Warm melted Godiva chocolate with a selection of strawberries

£12.50

MACARONS

Ask for today's selection

Macaron

1 piece

5 pieces

£1.85

£9

Chocolate Dipped Macaron

1 piece

5 pieces

£2

£10

SOFT SERVE

Light and airy ice cold chocolate treat

Dark chocolate

£4.50

White chocolate

£4.50

Chocolate twist

£4.50

CHOCOLATE FLIGHT

Selection of 5 or 10 Godiva chocolates in milk, dark and white and a coffee or tea of your choice

Chocolate Flight For One

£8

Chocolate Flight For Two

£15



Please place your order at the counter. Should you have any allergies or special dietary requirements please inform a member of our team. All prices are inclusive of VAT



CHOCOLATE AFTERNOON TEA
From 12pm until 6pm

£25 per person

AFTERNOON TEA SANDWICH SELECTION

Smoked Salmon and Lemon Balm Cress
On red sesame brioche

Cucumber and Cream Cheese
On green polenta brioche

Mature Irish Cheddar, Walnut and Red Onion Chutney
On orange poppyseed brioche

Egg Mayonnaise
On yellow poppyseed brioche

CHOCOLATE FONDUE

Choose your warm melted Godiva chocolate in either milk, dark or white

Mini Chocolate Chip Scones
Fresh Strawberries
Calamansi and Mango Marshmallows
Granny Smith Meringue
Chocolate, Hazelnut and Orange Biscotti

PETITS GÂTEAUX - Choose one of the following

Adam & Eve
Vanilla custard mousse with a fresh apple compote core, dipped in white chocolate on a cinnamon crumble base

Orange Promise
White chocolate mousse with mandarin puree, orange jelly and crèmeux centre on a chocolate shortbread base

Pistachio Cherry
Pistachio mascarpone mousse filled with a cherry compote, topped with a cherry mousse and coated with white chocolate and almond nibs on a pistachio financier

Triple Trouble
Milk, dark and white chocolate mousse with mango and passion fruit jelly on a flourless chocolate sponge, dipped in milk chocolate with sunflower seeds and cacao nibs

Sesame Umami
Salted caramel, sesame nougatine, chocolate ganache with soya sauce and sesame oil topped with chocolate mousse in a sweet pastry tart

Chocolate Lover
72% dark chocolate mousse, with caramel crèmeux on a chocolate brownie base with a velvet finish

TEA MENU - Choose one of the following

Godiva Signature Breakfast Tea
Four of the best teas from all over the world have been hand blended to produce a robust, full-bodied and distinctly malty brew. To be enjoyed any time of day

Godiva Signature Chocolate Tea
Sweet, rich and decadent with hints of vanilla, this guilt-free flavoured black tea blend is entirely sugar-free. Notes of ripe banana provide a fragrant creaminess and golden sprinkles form the perfect finishing touch

JING Earl Grey
Natural bergamot scented Ceylon tea leaf with deep tannin, dark, coppery walnut tones, structured finish and a lifted citrus charm

JING Jasmine Silver Needle
Fragrant and floral jasmine over a soft, sweet vanilla white tea base with summer fruitiness; fragrant, mellow with cucumber and melon accents

JING Organic Jade Sword
Bright and refreshing green tea bursting with sweet spring flavour. Clean, rounded, full floral and grassy with a refreshing finish

JING Blackcurrent & Hibiscus
Zingy and bold with lively dark fruits which uplift the spirit. Refreshing with the tart sweetness of elderberry, blackcurrant, hibiscus petals and dried rosehip shells creating a long and intensely fruity finish

JING Chai Tea
Rich, rounded and warming, a blanket of aromatic spice with highlights of cinnamon and clove. Subtle, nourishing, exotic in perfect balance with the warm tones of the Ceylon black tea leaves



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