For Little Elves

A merry little feast filled with festive favourites, chocolatey treats and a sprinkle of Christmas magic.

Little Savouries

LITTLE SANTA'S BUN
Roast turkey, sage & onion stuffing and a little cranberry sauce tucked inside a soft brioche bun.

MINI CHEDDAR & BACON QUICHE
A golden pastry case filled with creamy cheddar & smoked bacon.

PIGGLE STICK
A little pork sausage wrapped in maple-glazed bacon.

CHRISTMAS TREE SANDWICH
A festive Christmas tree-shaped sandwich filled with ham & cheese.

Christmas Sweet Treats

CHRISTMAS CHOCOLATE CHIP COOKIE
A soft-baked chocolate chip cookie finished with a little festive sparkle.

PINK BAUBLE PROFITEROLE
Light choux filled with strawberry & cream & decorated as a pretty pink Christmas bauble.

GINGERBREAD WREATH CUPCAKE
A vanilla cupcake topped with Biscoff buttercream & decorated as a little Christmas wreath.

CHRISTMAS CHOCOLATE BROWNIE
A fudgy chocolate brownie finished with chocolate drizzle & festive sprinkles.

DIETARY REQUIREMENTS?
Please inform us of any dietary requirements at the time of booking.

Drinks Included

Each afternoon tea comes with a **SMALL FESTIVE BERRY LEMONADE** & your choice of tipple from the below:

JUICES
Cranberry | Orange | Apple

COFFEE
Pots of regular or decaf coffee

POTS OF TEA
Builders Brew | Earl Grey | Green
Peppermint | Tropical Fruit
Decaf | Lemon & Ginger
Hazelnut Praline

SANTA'S CARAMEL CUPPA
Our special Christmas brew from Bird & Blend, a creamy, sweet caramel rooibos tea with a wonderfully nostalgic flavour.

Make it Extra Merry...

CHRISTMAS COCKTAILS & MOCKTAILS

FANCY SOMETHING A LITTLE MORE FESTIVE?
Take a look at our main drinks menu to discover our Christmas special cocktails & mocktails, available to order separately.

ADD A LITTLE FIZZ
Add a glass of Prosecco for £6pp

The Lane's MERRY LITTLE CHRISTMAS

AFTERNOON TEA

Step into the magic of a traditional Christmas, where festive flavours, cosy comforts and seasonal delights are served alongside freshly brewed tea and a touch of nostalgic charm.

24TH NOVEMBER-3RD JANUARY

£40 ADULTS / £25 KIDS

Little More Christmas Magic...

Our restaurant will be fully dressed for the festive season, with beautiful Christmas décor and little interactive surprises at your table to enjoy along the way. Settle in, take your time and enjoy a wonderfully nostalgic Christmas experience at The Lane.

Savoury Favourites

SANTA'S BUN
Pulled turkey with rich gravy, smoked bacon, sage & onion stuffing and cranberry sauce, nestled inside a soft buttered brioche bun.

CHEDDAR, LEEK & SMOKED BACON QUICHE
A golden all-butter pastry case filled with mature cheddar, sweet leeks & smoked bacon, baked until perfectly set.

PIGGLE STICKS
Succulent pork sausages wrapped in maple-glazed bacon, served with a rich honey & mustard glaze.

BRIE & CRANBERRY BITES
Garlic & rosemary breaded brie, fried until golden & crisp, served with a festive cranberry compote.

CREAM OF WILD MUSHROOM VELOUTÉ
A silky wild mushroom soup infused with winter herbs & thyme, served with a crisp Parmesan crostini.

SKIOSH SCONE
Our signature half brioche, half scone, served with clotted cream & strawberry jam.

Sweet Treats

BAILEYS TIRAMISU CHEESECAKE
Coffee-soaked sponge layered with Baileys mascarpone cheesecake, finished with a dusting of cocoa & a golden chocolate star.

PRALINE CHOCOLATE TART
A crisp chocolate tart filled with caramel & chocolate crémeux, topped with praline Chantilly cream.

MINCE PIE COOKIE
A festive spiced cookie filled with sweet mincemeat & finished with a delicate dusting of icing sugar.

PINK CHRISTMAS BAUBLE PROFITEROLE
Light choux buns filled with strawberry compote & clotted cream mousse, finished with a sprinkle of ruby coconut.

GINGERBREAD & BISCOFF WREATH CUPCAKE
A vanilla sponge cupcake topped with Biscoff buttercream, decorated as a festive Christmas wreath with gingerbread accents.

Vegetarian Savoury

SANTA'S VEGGIE BUN
Crispy plant-based chicken, sage & onion stuffing, cranberry sauce & sage mayo, nestled inside a soft brioche-style bun.

CHEDDAR & LEEK QUICHE
A golden all-butter pastry case filled with mature cheddar & sweet leeks, baked until perfectly set.

VEGGIE PIGGLE STICKS
Plant-based sausages finished with a sticky honey & mustard glaze.

BRIE & CRANBERRY BITES
Garlic & rosemary breaded brie, fried until golden & crisp, served with a festive cranberry compote.

CREAM OF WILD MUSHROOM VELOUTÉ
A silky wild mushroom soup infused with winter herbs & thyme, served with a crisp Parmesan crostini.

SKIOSH SCONE
Our signature half brioche, half scone, served with clotted cream & strawberry jam.

Sweet Treats

BAILEYS TIRAMISU CHEESECAKE
Coffee-soaked sponge layered with Baileys mascarpone cheesecake, finished with a dusting of cocoa & a golden chocolate star.

PRALINE CHOCOLATE TART
A crisp chocolate tart filled with caramel & chocolate crémeux, topped with praline Chantilly cream.

MINCE PIE COOKIE
A festive spiced cookie filled with sweet mincemeat and finished with a delicate dusting of icing sugar.

PINK CHRISTMAS BAUBLE PROFITEROLE
Light choux buns filled with strawberry compote & clotted cream mousse, finished with a sprinkle of ruby coconut.

GINGERBREAD & BISCOFF WREATH CUPCAKE
A vanilla sponge cupcake topped with Biscoff buttercream, decorated as a festive Christmas wreath with gingerbread accents.

Vegan Savoury

SANTA'S VEGAN BUN
Crispy plant-based chicken, sage & onion stuffing, cranberry sauce & sage mayo, nestled inside a soft vegan brioche-style bun.

LEEK & WINTER HERB TART
A golden pastry case filled with sweet leeks & fragrant winter herbs in a creamy plant-based filling.

VEGAN PIGGLE STICKS
Plant-based sausages finished with a sticky maple & mustard glaze.

FESTIVE LOADED POTATO SKINS
Crisp golden potato skins filled with creamy plant-based Boursin, caramelised onion & fresh thyme.

WILD MUSHROOM VELOUTÉ
A silky wild mushroom soup infused with winter herbs & thyme, served with a crisp herb crostini.

VEGAN SCONE
Served with strawberry jam.

Vegan Sweet Treats

COFFEE TIRAMISU
Coffee-soaked sponge layered with a silky plant-based cream & finished with cocoa.

CHOCOLATE HAZELNUT PRALINE TART
A crisp pastry case filled with a silky plant-based chocolate ganache & roasted hazelnut praline, finished with praline cream.

MINCE PIE COOKIE
A warmly spiced cookie filled with festive mincemeat & delicately dusted with icing sugar.

BLACKBERRY CHRISTMAS LOAF
Blackberry loaf topped with blackberry buttercream & a touch of gold glitter.

GINGERBREAD WREATH CUPCAKE
Gingerbread sponge topped with spiced Biscoff buttercream & decorated as a festive Christmas wreath.

Low in Gluten

SANTA'S BUN
Pulled turkey with rich gravy, smoked bacon, gluten-free sage & onion stuffing & cranberry sauce, nestled inside a soft buttered gluten-free brioche bun.

CHEDDAR, LEEK & SMOKED BACON QUICHE
A golden gluten-free pastry case filled with mature cheddar, sweet leeks & smoked bacon, baked until perfectly set.

PIGGLE STICKS
Pork sausages wrapped in maple-glazed bacon & served with a rich honey & mustard glaze.

BRIE & CRANBERRY BITES
A crisp gluten-free pastry case filled with melting brie & cranberry compote, finished with festive thyme.

CREAM OF WILD MUSHROOM VELOUTÉ
A silky wild mushroom soup infused with winter herbs and thyme, served with a crisp gluten-free Parmesan crostini.

LOW IN GLUTEN SCONE
Served with clotted cream & strawberry jam.

Low in Gluten Sweet Treats

BAILEYS TIRAMISU CHEESECAKE
Gluten-free coffee-soaked sponge layered with Baileys mascarpone cheesecake, finished with cocoa & a golden chocolate star.

PRALINE CHOCOLATE TART
A crisp gluten-free chocolate pastry case filled with caramel & chocolate crémeux, finished with praline Chantilly cream.

MINCE PIE COOKIE
A festive gluten-free spiced cookie filled with sweet mincemeat & delicately dusted with icing sugar.

BLACKBERRY CHRISTMAS LOAF
Blackberry loaf topped with blackberry buttercream & a touch of gold glitter.

GINGERBREAD WREATH CUPCAKE
A gluten-free vanilla cupcake topped with spiced buttercream & decorated as a festive Christmas wreath.