

VEGETARIAN AFTERNOON TEA

Summer 2019

FINGER SANDWICHES

Feta whipped with slow roasted tomatoes

Aubergine roasted, with spinach and hazelnut pesto N

Cheddar Yorkshire mature with homemade Brocco pickle

SAVOURIES

Goat's cheese, roasted beetroot and thyme tartlet v

Halloumi fritter on seeded crispbread with spring onion jam GF WF V

SCONE

Buttermilk scone with strawberry jam and clotted cream v

SWEETS

Raspberry and white chocolate macaroon GF WF V N

Strawberry, peach and mint shortcake v

Mocha and caramel cheesecake v

Specialist loose leaf teas and filter coffee

£25 per person

Add a glass of fizz **£5**

Add a glass of champagne **£10**

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts
Ask us for gluten free bread. Please tell us if you have an allergy. Full allergen information is available,
but we cannot guarantee that dishes are allergen free.

Tips are shared equally among our team.