

## AFTERNOON TEA

Spring 2020

### FINGER SANDWICHES

**Chicken**, herb poached with avocado purée and pickled red onions

**Smoked salmon**, cucumber with dill and lemon mayonnaise

**Feta**, whipped with sundried tomatoes and black olive crumble v

### SAVOURIES

**Cured sea trout**, crab and dill tartlets

**Halloumi** fritters on seeded crispbread with coriander yoghurt and cashews GF WF V N

### SCONE

**Sultana** buttermilk scone with blueberry compote and clotted cream v

### SWEETS

**Passionfruit** posset with orange honeycomb v

**Vanilla** panna cotta with raspberry compote and liquorice cookie crumble v

**Yorkshire** forced rhubarb and ginger doughnut 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.