

VEGETARIAN AFTERNOON TEA

Spring 2020

FINGER SANDWICHES

Feta, whipped with sundried tomatoes and black olive crumble

Hummus roasted garlic, pickled red onions and wild rocket

Smoked cheese, pickles and avocado purée

SAVOURIES

Kidderton ash, goat's cheese and leek tartlet

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

SCONE

Sultana buttermilk scone with blueberry compote and clotted cream

SWEETS

Passionfruit posset with orange honeycomb

Vanilla mousse, with raspberry compote and liquorice cookie crumble

Yorkshire forced rhubarb and ginger doughnut

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.