

Afternoon Tea Menu

£35.00 per person

Sandwiches

Oak smoked salmon and lemon mayonnaise on wholemeal bread (g,e,fi)

Cured ham and Dijon mustard on white bread (g,mu)

Free range egg and cress on wholemeal bread (g,e)

Savouries

Mini tomato and red onion tarts (g)
Prawn cocktail on edible spoons (g,e,mu,cr)

Cakes & Goodies

Victoria sponge (g,d,e)
Chocolate éclair (g,d,e,n,so)
French macaroons
Mini strawberry tart (g,e,n)
Passion fruit délice (d,e)
Chocolate truffle cake (g,d)

Freshly baked fruit scones with clotted cream and strawberry preserve (g,d)

Served with a selection of Teapigs tea or Paddy and Scott's Artisan coffee



Day Buffet Menu

£23.40 per person

Option 1

Individual homemade vegetarian quiches
Falafels, samosas and pakoras, cucumber and mint salad with mango chutney and minted yoghurt

The Vegan Deli Platter

Deli Platter of Meats and Cheeses

Sticky BBQ chicken wings

Garden tomato and red onion salad

Roasted vegetable salad

Mixed leaf salad

Lemon and pomegranate quinoa

Warm crusty bread



Option 2

Individual homemade tomato, red onion marmalade and cheese tarts
Crispy Chicken with peppers, spring onions and chilli, ginger and soy dip
The Vegan Deli Platter
Sweet potato curry bites with mango chutney
Plant based meatballs, tzatziki and pickled beetroot
Quinoa herby tabbouleh
Traditional Greek Salad
Pasta salad with sundried tomato pesto
Mixed leaf salad
Warm crusty bread

All our menus are subject to change due to seasonal availability

(v) – vegetarian (ve) –vegan (ce) – celery (mo) – mollusc (cr) – crustacean (mu) – mustard (d) – dairy (n) – nuts (e) – egg (pe) – peanuts (fi) – fish (se) – sesame (g) – gluten(so) – soya (lu) – lupin (sd) – sulphur dioxide (a) - alcohol