



Afternoon teas min. order 10 portions

The full classic (example menu) £21.95

Pot of organic speciality teas and infusions or coffee

- **Finger sandwiches**

Duck egg on toasted malted grain bloomer, chive mayonnaise and parsley cress Hot smoked salmon, English asparagus, chervil mayonnaise on a chargrilled wrap Classic cucumber sandwich on farmhouse tin

Mozzarella, tomato and basil on tiger bread

- **Mini scones**

Strawberry preserve with Cornish clotted cream

- **Finger patisserie**

English rhubarb and caramel fool - rhubarb compôte, vanilla mascarpone, salted caramel sauce, shaved nuts

Golden sultana flapjack

Dark chocolate brownie crème Chantilly, white chocolate crumbs

Sticky orange cake, grapefruit and mint, orange confit

Home-made seasonal spritzer (non-alcoholic)

Scones and preserves £10.95

A selection of sweet and savoury scones and preserves served with freshly brewed tea and coffee

- **Sweet**

Cherry or golden raisin

Served with gooseberry jam, clotted cream and fresh strawberries

- **Savoury**

Wild garlic & goats cheese or cheddar and apple

Served with tomato chutney, onion relish, dill and shallot cream



Afternoon Teas (Cont.)

Cake selection (example menu)

£12.95

A choice of ethically traded coffee and organic Fairtrade speciality teas and infusions

A selection of mini cakes

Lemon drizzle, lime icing Mini opera gateau

Chocolate fudge, caramel popcorn

Assorted Macarons

Tea and giant classic biscuits (per person)

£8.95

A pot of tea for 2 (choose from herbal or breakfast tea)

A selection of handmade giant biscuits

Bourbon biscuits

Jaffa cake slice

Garibaldi biscuit

Fruit shortbread

The Trio plate

£15.95

A choice of coffee or tea

1 x sandwich, 1 x scone with preserves or cake/biscuit (chef's choice) *example*

Tomato, mozzarella and basil on tiger bread

Carrot cake, carrot confit

Cheddar and rosemary scone, tomato chutney

Enhance your afternoon tea with a glass of fizz or champagne - from £5.00 per glass