



Afternoon Tea Menu

Vegetarian

WELCOME PLATTER

SWEET POTATO FALAFEL
DEMITASSE OF TOMATO AND RED PEPPER VELOUTE
WELLNESS BITE

SANDWICHES

ROSE PETAL HARRISA HOUMOUS & CRUMBLED FETA
FREE RANGE EGG MAYONNAISE WITH WIRRAL WATERCRESS
VINE PLUM TOMATO, BASIL PESTO AND ROCKET
VINTAGE CHEDDAR, ONION MARMALADE

SWEETS

PEACH MELBA MACARON
HONEY CHOUX, WITH BEE POLLEN MOUSSE & HONEYCOMB
CITRUS & GINGER DOME
BANOFFEE OPERA CAKE

WARM SWEET

FRESHLY BAKED SCONES WITH DORSET CLOTTED CREAM AND FRUIT PRESERVES

OPTIONAL SERVICE CHARGE

A 12.5% service charge will automatically be added to your cheque, this is optional and can be removed on request
Please speak to a member of the Food & Beverage Team if you have any dietary requirements, allergens or food intolerances or wish to know anything about our menu





Afternoon Tea Menu

Vegan

WELCOME PLATTER

SWEET POTATO FALAFEL
DEMITASSE OF TOMATO AND RED PEPPER VELOUTE
WELLNESS BITE

SANDWICHES

ROSE PETAL HARRISA HOUMOUS AND CUCUMBER
ROASTED BUTTERNUT SQUASH, AVOCADO AND CHILLI
VINE PLUM TOMATO, BASIL PESTO AND ROCKET
GRILLED PORTOBELLO MUSHROOM, CARAMELISED ONION

SWEETS

HONEYCOMB BROWNIE
RASPBERRY LEMONADE CUPCAKE
CACAO MOUSSE DELICE
CHERRY FRANGIPANE

WARM SWEET

VEGAN SCONE AND STRAWBERRY PRESERVE

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