



Summer AFTERNOON TEA MENU

Vegetarian

WELCOME PLATTER

WILD NETTLE AND SWEET PEA SOUP

WELLNESS BITE

SWEET POTATO FALAFEL

SANDWICHES

VINTAGE CHEDDAR, CARROT AND SPRING ONION

WHIPPED BRIE, SPICED PEAR CHUTNEY

CHICKPEA HUMMUS, SLICED CUCUMBER

WHIPPED AVOCADO MOUSSE, SLICED VINE TOMATO

SWEETS

PEAR AND VANILLA DOME

STRAWBERRY AND WHITE CHOCOLATE OPERA CAKE

BLOOD ORANGE AND GINGER MACAROON

CHOCOLATE GANACHE TART, COCONUT

WARM SWEET

TRADITIONAL SCONES, SERVED WITH LOCAL CLOTTED CREAM &
FRUIT PRESERVE

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





Summer AFTERNOON TEA MENU

Vegan

WELCOME PLATTER

SWEET POTATO FALAFEL
WELLNESS BITE
SMOKED AUBERGINE CROSTINI

SANDWICHES

CHICKPEA HUMMUS, SLICED CUCUMBER
WHIPPED AVOCADO MOUSSE, SLICED CUCUMBER
SMASHED SPICED CHICKPEA, ROCKET
GRATED CARROT AND APPLE REMOULADE, WATERCRESS

SWEETS

CHOCOLATE MOUSSE DELICE
CHERRY FRANGIPANE
HONEYCOMB BROWNIE
RASPBERRY LEMONADE CUPCAKE

WARM SWEET

VEGAN SCONE AND STRAWBERRY PRESERVE

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