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| **Afternoon Tea Menu** |

**Traditional afternoon tea: from £6.50 per head**

Sandwich selection: please choose from

Roasted gammon (with or without wholegrain mustard mayo)

Coronation chicken, mango chutney and salad

Chicken mayo and salad

Egg and cress

Tuna mayo with sweetcorn or cucumber

Cheese and homemade apple chutney

Brie and cranberry

Avocado and tomato (vegan)

Hummus with lettuce (vegan)

Smoked mackerel with cream cheese and horseradish

Smoked salmon with cream cheese and cucumber

Sandwiches can be made with Gluten-free bread

Cake selection: please choose from

Victoria sponge

Coffee and walnut cake

Lemon cake with lemon buttercream

Chocolate fudge cake

White chocolate and raspberry cake

Carrot cake contains walnuts (this can also be made GF or vegan)

Vegan Banana and blueberry loaf (can be made GF)

Lemon drizzle loaf

Banana loaf with cinnamon cream cheese frosting (this can also be made GF or vegan)

Brownies (Can be made GF)

Ginger cake with creamy ginger icing

Fruit and plain scones served with clotted cream and jam.

Unlimited tea and coffee, fruit juices can also be provided on request.



**Signature afternoon tea: from £8.50 per head, as above but with added savoury options,**

Savoury items: please choose from

Sausage rolls or veggie sausage rolls (please let me know if you need them to be vegan)

Cheese straws

Mini quiches

Sticky chipolatas contains mustard (GF)

Tomato, basil and mozzarella sticks (GF)

Satay chicken skewers contains peanut (GF)

Vegetarian or vegan puff pastry pinwheels

Falafels (gluten free GF and vegan)

Smoked salmon puff pastry pinwheels

Please note that whilst all care is taken with the gluten free selection I only have the one mixing bowl so I cannot guarantee that food marked as GF would be suitable for people with severe allergies to gluten