

# VEGETARIAN AFTERNOON TEA MENU

*Inspired by Tradition*



## SAVOURY

Baked Tartlet of the Day

Egg Mayonnaise, Chives, Spring Onion on Brioche

Cucumber, Citrus Cream Cheese on White Bread

Chickpea Hummus, Grilled Courgette, Lemon, Coriander on Granary

Vegan Mozzarella. Roast Tomato Chutney, Watercress on Dark Rye

## SWEET

Lemon Verbena Genoise & Wild Strawberry Mousse Cake

Lime Curd, Toasted Meringue, Spiced Crumble Pot

Apricot & Pistachio Financier

Raspberry & Manjari Chocolate Choux

Homemade Traditional Plain Scones

With a selection of Tiptree Jams & Devonshire Clotted Cream

*All served with unlimited tea or coffee*

*If you require any speciality teas, please ask for our extensive tea menu*

As always, we spend time sourcing the best and finest ingredients from around our shores and beyond. All our food is freshly prepared on the day therefore waiting times may vary. If you have any specific dietary requirements, please ask your server for options. A 10% discretionary service charge will be added to your bill.

# VEGAN AFTERNOON TEA MENU

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## SAVOURY

Chickpea Hummus, Grilled Courgette, Lemon, Coriander on Granary  
Vegan Mozzarella. Roast Tomato Chutney, Watercress on Dark Rye  
Beef Tomato, Crushed Avocado, Kale Pesto on White  
Chargrilled Artichoke, Rocket, Pumpkin Seeds on Granary

## SWEET

Dark Chocolate & Raspberry Meringue  
Yuzu Cream & Oat Crumble Pot  
Strawberry Ganache, Wild Strawberries  
Carrot Cake

Traditional Plain Scones  
With a selection of Tiptree Jams

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# GLUTEN FREE AFTERNOON TEA MENU

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## SAVOURY

*On Gluten Free Bread*

Poached Chicken, Tarragon Mustard, Cos Lettuce

Smoked Dingle Dell Ham, Roast Tomato Chutney, Watercress

Egg Mayonnaise, Chives, Spring Onion

Smoked Salmon, Horseradish, Dill

## SWEET

Raspberry Macaron

Apricot & Almond Cake, Pistachio Crumb

Lime Curd, Toasted Meringue, Crystallised White Chocolate

Wild Strawberry Mousse, Dark Chocolate Layer Cake

*All served with unlimited tea or coffee*

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# NUT FREE AFTERNOON TEA MENU

*Inspired by Tradition*



## SAVOURY

Baked Tartlet of the Day

Egg Mayonnaise, Chives, Spring Onion

Cucumber, Citrus Cream Cheese

Chickpea Hummus, Grilled Courgette, Lemon, Coriander

Vegan Mozzarella. Roast Tomato Chutney, Watercress

## SWEET

Lemon Verbena Genoise & Wild Strawberry Mousse Cake

Lime Curd, Toasted Meringue, Spiced Crumble Pot

Honey & Apricot Cake

Raspberry & Manjari Chocolate Choux

Traditional Plain Scones

With a selection of Tiptree Jams & Devonshire Clotted Cream

*All served with unlimited tea or coffee*

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