



VEGETARIAN  
»» Afternoon Tea ««

APPETISER

**Courgette, Spring Onion & Cucumber Cocktail**

Marinated courgette, red chilli, spring onions and coriander with cucumber & mint crème fraîche. Served with a crisp paprika croute.

SAVOURY

**Roasted Red Pepper & Tomato Tart**

Puff pastry tart with roasted red peppers, sun-dried tomatoes, Gran Mantovano cheese, sweet pickled red onions and basil dressing.

SANDWICHES

**Cucumber & Mint Crème Fraîche**

Miniature croissant with cucumber & mint crème fraîche.

**Roasted Red Pepper & Tomato Pâté**

Roasted red peppers, sun-dried tomatoes, basil and cream cheese pâté on tomato bread with rocket.

**Avocado & Spring Onion**

Sliced avocado, spring onion, rocket and vine tomato on Yorkshire Millers bread.



## SCONES

### Lemon Scone

Delicately flavoured with lemon zest.

### Sultana Scone

Made to a deliciously buttery recipe and filled with plump sultanas.

## MINIATURE CAKES

### Apple & Vanilla Custard Tart

A rich, sweet, all-butter pastry filled with apple compote and smooth vanilla custard, topped with light apple mousse and Swiss chocolate decoration.

### Salted Caramel Pillow

A crunchy praline base, layered with rich Grand Cru chocolate mousse with a salted caramel centre, decorated with dark chocolate highlighted with gold lustre.

### Orange & Lemon Macaroon

A dainty macaroon, hand-decorated with an exquisite sugar flower and orange curl, filled with lemon curd and orange buttercream.

Some of our menu items are created from ingredients which do not contain gluten. In addition, we offer dishes for vegans which do not include animal products. However, due to preparation and/or supplier controls of the ingredients, we cannot guarantee a complete absence of gluten, other allergens or animal product. Please ask your waitress or waiter for further details or information regarding product ingredients and allergens, including nuts, peanuts, sesame seeds, gluten, milk, eggs, mustard and soya.