



NON-GLUTEN CONTAINING
❖ Afternoon Tea ❖

APPETISER

Prawn, Spring Onion & Cucumber Cocktail

Marinated Atlantic prawns, red chilli, spring onions & coriander with cucumber and mint crème fraîche.

SAVOURY SELECTION

Baby Gem & Cucumber Wrap

Baby gem lettuce filled with cucumber, carrot & red pepper with crushed sunflower seeds.

SANDWICHES

Smoked Salmon & Dill Crème Fraîche

Freedom-farmed Scottish smoked salmon and dill crème fraîche.

Roasted Red Pepper & Tomato Pâté

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

Roast Chicken

Yorkshire roast chicken with gem lettuce and parsley.



SCONES

Sultana Scone

Served with clotted cream and preserve.

MINIATURE CAKES

Salted Caramel Pillow

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

Passion Fruit & Lemon Macaroon

A dainty macaroon, hand-decorated with an exquisite sugar flower and orange curl, filled with lemon curd and a passion fruit pâte de fruit.

Carrot Cake

A light carrot sponge cake, glazed with a delicate water icing and toasted coconut; finished with a handcrafted sugar carrot and daisy flower.

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.