



VEGAN

## Afternoon Tea

### APPETISER

#### Courgette, Spring Onion & Cucumber Cocktail

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

### SAVOURY

#### Baby Gem & Cucumber Wrap

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

### SANDWICHES

#### Cucumber & Mint Fraîche

Cucumber and mint fraîche in white bread.

#### Roasted Red Pepper & Plum Tomato

Roasted red peppers and plum tomato on tomato bread with rocket.

#### Avocado & Spring Onion

Sliced Avocado, spring onion, rocket and vine tomato on Yorkshire millers bread.



## SCONES

### Plain Scone

Light sweet plain scones, served with coconut cream & preserve.

## MINIATURE CAKES

### 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.

### Fruit Tart

A delicate pastry filled with a light coconut cream, fresh seasonal berries and mint.

### 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.

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.