



VEGETARIAN
»» Afternoon Tea ««

APPETISER

Courgette, Spring Onion & Cucumber Cocktail

Marinated courgette, red chilli, spring onions & coriander with cucumber and 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 and 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

Freshly baked for you throughout the day.

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 a light apple mousse and Swiss chocolate decoration.

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.

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.