



A Cheese Lover's Vegetarian Afternoon Tea	
<i>Sandwiches</i>	<i>Allergens</i>
Smashed avocado & beetroot relish (Vg)	<i>Cereals</i>
Coronation roast cauliflower & mango (V)	<i>Cereals, egg, nuts</i>
Aged camembert, grape & caramelised onion (V)	<i>Cereals, milk, SO₂</i>
Mushroom & sage stuffing & rocket pesto (Vg)	<i>Cereals, SO₂</i>
<i>Savouries</i>	
Goat's cheese, squash & sage raised pie (V)	<i>Cereals, egg, milk</i>
Black olive & sundried tomato palmier (Vg)	<i>Cereals</i>
Spinach, nutmeg & ricotta filo parcel (V)	<i>Cereals, milk</i>
Wild mushroom & Cambozola arancini (V)	<i>Cereals, egg, milk</i>
<i>Scones</i>	
Parmesan, mature cheddar & thyme (V)	<i>Cereals, egg, milk</i>
Whipped chive cream cheese (V)	<i>Milk</i>
Homemade tomato jam (Vg)	<i>SO₂</i>
<i>Tea</i>	
Choice of locally blended Twist Teas – Breakfast Boost, Classic Earl, Propermint, Refresher Green or Chamomile Yawn	
<i>Remove tea, then store box in refridgerator until ready to serve. For best results, gently warm the scones, palmier & filo parcel in the oven at 70°C for 5-10 mins, & the arancini at 160°C for 15 mins.</i>	
All our packaging is made from renewable, compostable, plant-based materials. So you can enjoy your tea guilt free!	

Ian Huckstep

PRIVATE CHEF