



A Cheese Lover's Vegetarian Afternoon Tea	
<i>Sandwiches</i>	<i>Allergens</i>
Free range egg mayonnaise & rocket (V)	<i>Cereals, egg</i>
Wensleydale & carrot chutney (V)	<i>Cereals, milk, SO₂</i>
Smoked mozzarella, tomato & pesto (V)	<i>Cereals, milk, nuts</i>
Avocado & beetroot (Vg)	<i>Cereals, milk</i>
<i>Savouries</i>	
Mini free-range Stilton & broccoli quiche (V)	<i>Cereals, egg, milk, SO₂</i>
Black olive & sundried tomato palmier (V)	<i>Cereals, egg, milk</i>
Caramelised red onion & cheese pastry (V)	<i>Cereals, egg, milk</i>
Chickpea, cumin & coriander falafel (Vg)	<i>Sesame</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 sausage roll, quiche, palmier & scones in the oven at 70°C for 5-10 mins.</i>	
All our packaging is made from renewable, compostable, plant-based materials. So you can enjoy your tea guilt free!	

Jan Huckstep

PRIVATE CHEF