



A Delightfully British Gluten Free Afternoon Tea	
<i>Sandwiches</i>	<i>Allergens</i>
Roast topside of Woburn beef & horseradish	<i>Milk, SO₂</i>
Oak-smoked salmon & black pepper	<i>Fish, milk</i>
Free range egg mayonnaise & mustard cress (V)	<i>Egg, mustard</i>
Wensleydale & carrot chutney (V)	<i>Milk, SO₂</i>
<i>Savoury</i>	
Woburn Black gammon, caramelised onion & mature cheddar mini quiche	<i>Egg, milk</i>
<i>Scones</i>	
Fruit & plain (V)	<i>Egg, milk</i>
Devonshire clotted cream (V)	<i>Milk</i>
Homemade strawberry conserve (V)	<i>[none]</i>
<i>Cakes</i>	
Apple & cinnamon crumble pie (V)	<i>Milk</i>
Raspberry cranachan (V)	<i>Milk, nuts</i>
Blackberry pavlova (V)	<i>Egg, SO₂</i>
Dark chocolate & mint mousse (V)	<i>Milk, egg</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 quiche & 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