



A Cheese Lover's Afternoon Tea	March 2021
<i>Sandwiches</i>	<i>Allergens</i>
Roast spring chicken, roast garlic aioli	<i>Cereals, milk</i>
Smoked mackerel, chive & lemon pâté	<i>Cereals, fish, milk</i>
Roquefort, conference pear (V)	<i>Cereals, milk</i>
Black olive tapenade, sun dried tomato, rocket (Vg)	<i>Cereals</i>
<i>Savouries</i>	
Mini chicken & ham pie	<i>Cereals, egg</i>
Free-range Cumberland sausage roll	<i>Cereals, egg</i>
Mini cheese & tomato toasted sandwich (V)	<i>Cereals, milk</i>
Stilton & broccoli quiche (V)	<i>Cereals, 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	
<p><i>Remove tea, then store box in refrigerator until ready to serve. For best results, gently warm the scones, sausage roll, quiche & toasted sandwich in the oven at 70°C for 5-10 mins, and the arancini at 160°C for 15 mins.</i></p>	
All our packaging is made from renewable, compostable, plant-based materials. So you can enjoy your tea guilt free!	

Jan Huckstep

PRIVATE CHEF