



<b>A Vegetarian Cheese Lover's Afternoon Tea</b>	<b>May 2021</b>
<i><b>Sandwiches</b></i>	<i><b>Allergens</b></i>
Three bean, sweet potato & tomato salsa (Vg)	<i>Cereals</i>
Free-range hen's egg mayonnaise (V)	<i>Cereals, egg, milk</i>
Chickpea falafel, feta & rocket (V)	<i>Cereals, milk, sesame</i>
Mature cheddar & tomato salsa (V)	<i>Cereals, milk</i>
<i><b>Savouries</b></i>	
Roast halloumi, beetroot & olive savoury roll (V)	<i>Cereals, egg, milk</i>
Mini root vegetable pasty (Vg)	<i>Cereals</i>
Wild garlic & mushroom quiche (V)	<i>Cereals, egg, milk</i>
Caramelised onion & goat's cheese slice (V)	<i>Cereals, milk</i>
<i><b>Scones</b></i>	
Parmesan, mature cheddar & thyme (V)	<i>Cereals, egg, milk</i>
Whipped chive cream cheese (V)	<i>Milk</i>
Homemade tomato jam (Vg)	<i>SO<sub>2</sub></i>
<i><b>Tea</b></i>	
Choice of locally blended Twist Teas – Breakfast Boost, Classic Earl, Propermint, Refresher Green or Chamomile Yawn	
<i>Remove tea, then store box in refrigerator until ready to serve. For best results, gently warm the savoury roll, pasty, goat's cheese slice &amp; 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