



A Cheese Lover's Afternoon Tea	August 2021
<i>Sandwiches</i>	<i>Allergens</i>
Roast topside of Woburn beef & horseradish	<i>Cereals, milk</i>
Poached Loch Duart salmon & dill mayonnaise	<i>Cereals, egg, fish, milk</i>
Chargrilled red peppers & hummus (V)	<i>Cereals, milk, sesame</i>
Heritage tomato, soft herb ricotta, pine nuts (V)	<i>Cereals, milk, nuts</i>
<i>Savouries</i>	
Free range Lower Wilbury Farm pork raised pie	<i>Cereals, egg</i>
Mini minted lamb pasties	<i>Cereals, egg</i>
Pea and goat's cheese arancini (V)	<i>Cereals, egg, milk</i>
Pesto puff pastry twists (Vg)	<i>Cereals</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 pasty, arancini, twists & 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