



A Vegetarian Cheese Lover's Afternoon Tea	October 2021
<i>Sandwiches</i>	<i>Allergens</i>
Coriander & cumin falafel, mint mayonnaise (V)	<i>Cereals, egg, milk, sesame</i>
Grilled aubergine, spiced puy lentil loaf (V)	<i>Cereals, milk</i>
Smoked cheddar, tomato relish (V)	<i>Cereals, milk</i>
Roast garlic & spring onion ricotta, rocket (V)	<i>Cereals, milk</i>
<i>Savouries</i>	
Coriander & cumin falafel (Vg)	<i>Sesame</i>
Mini roast halloumi & beetroot roll (V)	<i>Cereals, egg</i>
Caramelised onion & mature cheddar tart (V)	<i>Cereals, egg, milk</i>
Manchego & spring onion arancini (V)	<i>Cereals, egg, 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	
<i>Remove tea, then store box in refridgerator until ready to serve. For best results, gently warm the falafel, halloumi & beetroot roll, arancini & 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