



<b>A Vegetarian Cheese Lover's Afternoon Tea</b>	<b>March 2022</b>
<i><b>Sandwiches</b></i>	<i><b>Allergens</b></i>
Grilled halloumi, beetroot relish (V)	Cereals, milk, SO <sub>2</sub>
Spiced three bean, sour cream (V)	Cereals, milk
Roquefort, conference pear (V)	Cereals, milk
Black olive tapenade, sun dried tomato, rocket (Vg)	Cereals
<i><b>Savouries</b></i>	
Basil pistou & sun dried tomato twist (Vg)	Cereals
Cheddar & red onion savoury roll (V)	Cereals, egg
Mini cheese & tomato toasted sandwich (V)	Cereals, milk
Stilton & broccoli quiche (V)	Cereals, milk
<i><b>Scones</b></i>	
Parmesan, mature cheddar & thyme (V)	Cereals, egg, milk
Whipped chive cream cheese (V)	Milk
Homemade tomato jam (Vg)	SO <sub>2</sub>
<i><b>Tea</b></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, twist, savoury roll, quiche &amp; 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