



A Cheese Lover's Vegetarian Afternoon Tea	April 2022
<i>Sandwiches</i>	<i>Allergens</i>
Barrel aged feta, cucumber & black olive (V)	<i>Cereals, milk</i>
Chargrilled squash, rocket & pine nut (Vg)	<i>Cereals, nuts</i>
Mature cheddar, grape chutney (V)	<i>Cereals, milk</i>
Roast aubergine, spiced tomato relish (Vg)	<i>Cereals</i>
<i>Savouries</i>	
Stilton & walnut cheesecake (V)	<i>Cereals, egg, milk, nuts</i>
Mini cheddar & red onion quiche (V)	<i>Cereals, egg, milk</i>
Mini squash & feta filo parcel (V)	<i>Cereals, milk</i>
Spiced aubergine & minted yoghurt flat bread (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	
<i>Remove tea, then store box in refridgerator until ready to serve. For best results, gently warm the sausage roll, quiche, flat bread & scones in the oven at 70°C for 5-10 mins. Heat filo parcel at 160°C until hot.</i>	
All our packaging is made from renewable, compostable, plant-based materials. So you can enjoy your tea guilt free!	

Jan Huckstep
PRIVATE CHEF