



<b>A Cheese Lover's Afternoon Tea</b>	April 2022
<i>Sandwiches</i>	<i>Allergens</i>
Pulled lamb shoulder, mint yoghurt	Cereals, milk
Poached Loch Duart salmon, dill mayonnaise	Cereals, egg, fish, milk
Mature cheddar, grape chutney (V)	Cereals, milk
Roast aubergine, spiced tomato relish (Vg)	Cereals
<i>Savouries</i>	
Stilton & walnut cheesecake (V)	Cereals, egg, milk, nuts
Mini Quiche Lorraine	Cereals, egg, milk
Mini pulled lamb & feta filo parcel	Cereals, milk
Spiced aubergine & minted yoghurt flat bread (V)	Cereals, milk
<i>Scones</i>	
Parmesan, mature cheddar & thyme (V)	Cereals, egg, milk
Whipped chive cream cheese (V)	Milk
Homemade tomato jam (Vg)	SO <sub>2</sub>
<i>Tea</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 refridgerator until ready to serve. For best results, gently warm the sausage roll, quiche, flat bread &amp; scones in the oven at 70°C for 5-10 mins. Heat the filo parcel at 160°C until hot.</i></p>	
<p>All our packaging is made from renewable, compostable, plant-based materials. So you can enjoy your tea guilt free!</p>	

*Jan Huckstep*

PRIVATE CHEF