



A Delightfully British Vegetarian Afternoon Tea	April 2022
<i>Sandwiches</i>	<i>Allergens</i>
Barrel aged feta, cucumber & black olive (V)	Cereals, milk
Chargrilled squash, rocket & pine nut (Vg)	Cereals, nuts
Mature cheddar, grape chutney (V)	Cereals, milk
Roast aubergine, spiced tomato relish (Vg)	Cereals
<i>Savoury</i>	
Mini cheddar & red onion quiche (V)	Cereals, egg, milk
<i>Hot Cross Buns or Scones</i>	
Sourdough spiced sultana & cherry (V)	Cereals, egg, milk
Whipped salted butter (V)	Milk
Thin cut Seville orange marmalade (Vg)	[none]
<i>Cakes</i>	
Mini Simnel cake (V)	Cereals, egg, milk, nuts
Dark chocolate truffle egg (V)	Milk
Iced lemon & lime drizzle cake (V)	Cereals, egg, milk
Pistachio macarons (V)	Egg, milk, nuts
<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 hot cross buns and quiche 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