



A Delightfully British Afternoon Tea	April 2022
<i>Sandwiches</i>	<i>Allergens</i>
Pulled lamb shoulder, mint yoghurt	Cereal, 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>Savoury</i>	
Mini Quiche Lorraine	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