



A Delightfully British Vegetarian Afternoon Tea	July 2022
<i>Sandwiches</i>	<i>Allergens</i>
Chargrilled courgette & smoked paprika relish (V)	<i>Cereals, milk</i>
Crushed avocado & citrus crème fraiche (V)	<i>Cereals, milk</i>
Lancashire Bomb & red onion savoury (V)	<i>Cereals, egg, milk</i>
Mozzarella, sun blush tomato & basil (V)	<i>Cereals, milk</i>
<i>Savoury</i>	
Caramelised onion & goat's cheese slice (V)	<i>Cereals, milk</i>
<i>Scones</i>	
Fruit & plain (V)	<i>Cereals, egg, milk</i>
Devonshire clotted cream (V)	<i>Milk</i>
Homemade strawberry conserve (Vg)	<i>[none]</i>
<i>Cakes</i>	
British strawberry & cream cheese mess (V)	<i>Cereals, egg, milk</i>
Sicilian lemon possett & raspberries (V)	<i>Milk</i>
Indulgent dark chocolate tart (V)	<i>Cereals, egg, milk</i>
Tahini & cardamom butter shortbread (V)	<i>Cereals, milk, sesame</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 scones, onion slice and chocolate tart 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