MOTHER'S DAY AFTERNOON TEA MENU



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CLASSIC SANDWICHES

Wholegrain Mustard Mayonnaise, Chicken and Rocket Salad

In a mini baguette (allergens: 6, 7, 13)

Smoked Salmon and Cream Cheese Dill

Served as an open sandwich (allergens: 3-salmon, 6, 7)

Egg Mayonnaise and Cress

Served in brown bread (allergens: 6, 7, 11)

Cheddar Cheese, Cajun Infused Mayonnaise and Mixed Leaf

Served in white bread (allergens: 6, 7)

SWEET TREATS

Lemon Curd Macarons

(allergens: 5, 7, 11)

Wild Berry Cheesecake

(allergens: 7)

Cranberry and White Chocolate Flapjacks (allergens: 7)

Battenberg Slices

(allergens: 5, 6, 10)

VEGGIE SANDWICHES

Herbed Sweet Potato Falafel, Yoghurt and Mixed Leaf Salad

In a mini baguette (allergens: 6)

Mediterranean Spiced Vegetables and Garlic Infused Hummus

Served in an open sandwich (allergens: 6, 10)

Egg Mayonnaise and Cress

Served in brown bread (allergens: 6, 7, 11)

Cheddar Cheese, Cajun Infused Mayonnaise and Mixed Leaf

Served in white bread (allergens: 6, 7)

SCONES

Homemade Scones (V) Warm Plain and Cranberry Scones

(allergens: 6, 7, 11)

Served with Fruit Jam and Fresh Clotted Cream

(allergens: 7)

VEGAN (VE). VEGETARIAN (V). GLUTEN FREE (GF)

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or food intolerance, please speak to a member of our team, who are fully trained in allergy awareness, before you order your food and drinks. Please refer to the end of the menu where the allergens are listed numerically and presented in the format under each item. While our gluten-free dishes are prepared separately, they are not prepared in a totally gluten-free environment.

ALLERGEN INDEX

No.1 - Crustaceans No.6 - Cereal containing gluten No.11 - Egg

No.2 – Molluscs No.7 – Milk/milk products No.12 – Celery & celeriac

No.3 – Fish No.8 – Sova No.13 – Mustard

No.4 - Peanuts No.9 - Sulphur dioxide No.14 - Lupin

No.5 – Nut No.10 – Sesame seeds

