



Vegan High Tea



A Selection of Traditional Closed & Open Sandwiches

- Moscatel Pickled Cucumber | Brown Bread
- Organic Tofu | Rocket Pesto | Rocket | White Bread
- Roasted Red Pepper | Avocado Mayo | Spinach | Charcoal Bread
- Vegan Cheese | Olive Tapenade | Beetroot Bread
- Wild Mushrooms | Tofu | Caramelised Red Onion | Savoury Tartlet
- Smoked Aubergine Caviar | Heritage Tomatoes | White Bread

Main Course

- Pumpkin and Sage Tortelloni | Goji Berry Essence | Alba Truffles





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Seasonal Handmade Afternoon Tea Pastries & Savory Signature Cakes

Spiced Plum Pot

Mulled Wine Poached Plum Confit | Spiced Vegan Chocolate Panna Cotta

Morello Cherry Chocolate Delice

70% Bitter Chocolate and Olive Oil Ganache | Morello Cherry Compote

Banana & Nutmeg Madeleines

Caramelised Banana | Nutmeg

Citrus Fruit Tartlet

Orange Confit | Pink Grapefruit | Mandarin Pastry Cream

Freshly Baked Plain & Raisin Scones

Vegan Cream | Strawberry Jam | Winter Marmalade



	Mon - Thurs	Fri - Sun
Festive Vegan High Tea	85	95
With two glasses of JING Jasmine Pearls Non-Alcoholic Sparkling Tea	95	105
With a glass of Laurent-Perrier La Cuvée	100	110
With a glass of Laurent-Perrier Cuvée Rosé	110	120
With a glass of Nyetimber Classic Cuvee MV	95	105
With a glass of Nyetimber 1086 Prestige Cuvee 2010	125	135

