



Vegan Afternoon Tea Menu

£29 pp

with prosecco £36 per person

selection of sandwiches

finger sandwiches

- **cucumber sandwich**

fresh cucumber slices delicately layered on soft white bread, complemented with a hint of plant-based cream cheese.

- **roasted vegetable sandwich**

medley of seasonal roasted vegetables, drizzled with a touch of olive oil and served on artisan-style gluten-free bread.

- **avocado & tomato sandwich**

fresh avocado slices and juicy tomatoes, lightly seasoned with sea salt, nestled in artisanal sourdough bread.

bruschetta

- **hummus & green lentils bruschetta**

crisp bruschetta base topped with velvety hummus and seasoned green lentils, combining wholesome flavours with a touch of Mediterranean-inspired flair.

a pot of tea

- choose from a selection of fine teas to perfectly accompany your treats.

selection of desserts

- **orange bliss**

this citrus delight is the perfect palate cleanser, offering a burst of orange freshness in every spoonful.

- **chocolate cherry tart**

delicate tart filled with black cherries and rich dark chocolate, all nestled in a crisp vegan pastry shell.

- **chocolate orange finger**

luxurious slice of dark chocolate infused with vibrant orange notes, creating a velvety, zesty indulgence.

- **victoria sponge cake**

light and airy vegan sponge cake layered with luscious strawberry jam and creamy plant-based frosting.

- **lemon & poppy seed square**

fragrant combination of zesty lemon and floral elderflower with a sprinkle of poppy seeds, offering a refreshing finish.

freshly baked scones

- freshly baked plant-based scones, available in raisin or plain varieties, served with sweet jam and dairy-free butter.

Cocktails

Espresso Martini £12

- Vodka, coffee liqueur, fresh espresso

Aperol Spritz £12

- Aperol, prosecco, soda water, orange slice.

Sherwood Whisper (Mocktail) £7

- Lime, red grape, fresh basil, lemonade