



## Afternoon Tea Menu

### TRADITIONAL FINGER SANDWICHES

Suffolk Ham, Dijon Mustard and Rocket  
 Free Range Egg and Cress  
 Cornish Brie and Red Onion Confit  
 Smoked Salmon and Dill Cream Cheese  
 Tuna and Cucumber  
 Mozzarella, Basil Pesto and Tomato  
 Coronation Chicken with Apricots

### SAVOURIES

Cheddar Cheese and Chive Muffins  
 Roasted Summer Vegetable and Feta Quiche  
 Goat's Cheese and Sundried Tomato Profiteroles  
 Quail Scotch Eggs  
 Sage Sausage Rolls with Homemade Chutney  
 Roasted Vegetable and Pesto Tartlets  
 Miniature Charcuterie Cones  
 Crostini with Avocado and Smoked Salmon

### HOMEMADE SCONES

Fruit Scones or Plain Scones served with Homemade Strawberry Jam and Clotted Cream  
 Cheese Scones served with Salted Butter and Chutneys

### A SELECTION OF SWEET TREATS

Miniature Meringues with Seasonal Fruits  
 Lemon Drizzle Cake Bites  
 Chocolate and Hazelnut Mille Feuille  
 Fresh Fruit Tarts with Crème Pâtisserie  
 Dulce De Leche Banana Bread  
 Macarons  
 Mango and Passion Fruit Pavlova  
 Madeleines  
 Cherry Bakewell Tartlets  
 Chocolate Eclairs  
 Apricot Frangipane  
 Chocolate and Raspberry Brownie  
 Individual Victoria Sponges  
 Lemon Meringue Pie  
 Cheesecake Bites  
 Profiteroles  
 Dark Chocolate Mousse Cups  
 Caramelised Banoffee Tarts  
 Baklava