

7 NOVEMBER 2026

# FIREWORKS SPECTACULAR AFTERNOON TEA MENU

## SANDWICHES

### ROAST SIRLOIN OF BEEF

with creamed horseradish and rocket leaf.

### SMOKED SALMON

with cream cheese and dill.

### EGG MAYONNAISE

free range egg mayonnaise with cress.

### MATURE CHEDDAR

with sliced cucumber.

## SAVOURY TREATS

### SAUSAGE ROLLS

with onion relish.

### MINI QUICHE TARTLETS

with various fillings.

## SWEET TREATS

### SULTANA SCONES

with clotted cream and strawberry conserve.

### CARROT CAKE

topped with cream cheese icing and edible rose petals.

### WHITE CHOCOLATE AND PISTACHIO TARTS

with fresh raspberry.

#### ALLERGEN & CALORIE INFORMATION

*Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes.*

*If you have a food allergy or special dietary requirement, please inform a member of our catering team. Please be aware the fish dish may contain bones. Adults need around 2000 Kcal a day.*