



Manor Kitchen
Afternoon Tea Menu
R280 per person

SAVOURY

selection of classical finger sandwiches

potato blini's with earl grey smoked salmon, crème fraiche & caviar

prawn cocktail, dill & avocado en croute

parmesan biscuit with goats cheese, asparagus salad & edible flowers

whipped egg pastry cups with cress & cured mustard

cucumber disc's filled with dill cream & bloody mary gel

chicken, mushroom & pistachio terrine wrapped in crisp pancetta

SWEET

red velvet cupcakes with candied beet

buttermilk scones with clotted cream & strawberry jam

almond profiteroles with rose water cream

baked cheesecake bites with lemon zest & strawberries

raspberry mini battenbergs, macaroons & petit fours

chocolate hazelnut cake with pouring cream

mini carrot & walnut cupcakes with cream cheese & pineapple flowers

selection of TWG teas

