





Appetiser

beetroot tart, zucchini herb salad, grapefruit, golden beet purée served with a glass of Lanzerac Cap Classique

select your first tea to be served with your savoury selection from our range of TWG Teas

Savoury Selection

basil marinated tomatoes, bocconcini, balsamic glazed seeds, herb & floral salad pea blini, smoked ostrich carpaccio, beetroot tartare, goats cheese mousse lemon cured salmon, potato, dill quiche, mustard cream cheese herb crostini, prosciutto, grilled artichoke, aubergine hummus, minted zucchini

Hot Bite from the Kitchen

braised lamb, feta and potato croquette with tzatziki

Finger Sandwiches

spiced prawn & hake slider, colourful slaw, avocado mayo, sesame bun coronation chicken & cucumber on brown bread beef pastrami, colby cheddar, pickle, rocket, mustard cream cheese on white

select your second tea to be served with your sweet treats from our range of TWG Teas

Scone Course

FRESHLY BAKED SCONES served with clotted cream, strawberry jam, cheddar, butter

Sweet Treats

strawberry & lemon cured tartlets mango baked cheesecake, coconut mousse, passion fruit gel burnt orange & carrot cupcake, with whipped meringue hazelnut crunch Paris-breis

Finish with a Elderflower & Basil Macaroon

