

THE MANOR RESTAURANT

DAIRY FREE AFTERNOON TEA

Hummus on bruschetta, salmon & egg mayonnaise sandwich,
pork & chicken terrine, crisp bread, apple chutney
tomato and roast vegetable tart, aubergine caviar on bruschetta,
cucumber sandwich

Chocolate truffle cake, vanilla & coconut cake, fresh berries, millionaire
caramel shortbread, coffee & walnut cake, raspberry cream,
scone, strawberry jam & dairy free butter

**Food allergies of intolerances? Before ordering please speak to our staff
about your requirements.**

TEAS

English breakfast, a traditional blend of full flavoured Assam from India's finest tea garden

Oxford brew, full bodied strong black tea

Earl of grey, a full bodied blend of Indian Assam and Ceylon orange pekoe and cornflower

Girly grey, black Assam with rosebuds, orange pieces and vanilla

Darjeeling, handpicked from springtime flush, light and elegant

China jasmine, refined green tea with Jasmin blossoms

China pai mu tan, the world's most natural tea made from the white peony plant

Oolong Formosa, falls between black and green tea

Mint infusion, with peppermint, lemongrass, lime blossom, safflower, marigold and cornflower

Camomile, honey tones combined with aromatic lavender

Red fruit infusion, a mix of rosehips, elderberries, redcurrants and hibiscus

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