

THE MANOR RESTAURANT

VEGAN AFTERNOON TEA

Hummus on bruschetta, red pepper & pesto sandwich,
tomato & roast vegetable tartlet, quinoa tart,
cucumber sandwich, aubergine caviar on toast

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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