

THE MANOR RESTAURANT

VEGETARIAN AFTERNOON TEA

Pea & mint tartlet, taleggio, leek & hazelnut tartlet,
free range egg sandwich, hummus on bruschetta, cucumber sandwich,
aubergine caviar on toast

Salted caramel tart, carrot and pecan cake,
gateaux opera, lemon meringue tartlet, raspberry macaron,
scone strawberry jam with clotted cream

**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

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