

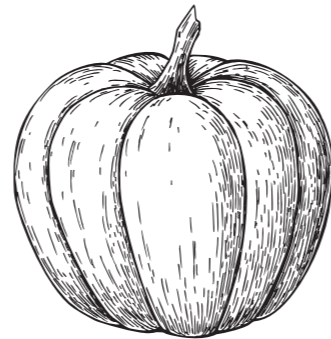




# THE MANOR RESTAURANT

## Afternoon tea

pumpkin & blue cheese tartlet  
 spinach & goat's curd tartlet  
 pork & chicken terrine with the Manor's chutney  
 egg & cress sandwich  
 home-smoked sea trout with chive cream  
 home-smoked chicken & aioli sandwich



opera cake, apple crumble macaron  
 lemon & blackberry posset with toasted seeds  
 chocolate, pear & hazelnut tartlet  
 mini carrot & walnut cake  
 homemade scone with strawberry jam & clotted cream



Exotic routes tea

Waddesdon English sparkling wine

(v) (d) (g) (vg) (n) available



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## Teas

**Ceylon English breakfast tea,**  
 a poignant, bright, full body orthodox leaf tea

**Oxford brew,**  
 full bodied, strong black tea

**White pear tea,**  
 a gentle, smooth and delicate tea that is inclusive of white tea and green tea

**Southern mint tea,**  
 made from the most luxurious and freshest mint leave from around the world

**Earl grey tea,**  
 where the earl grey tradition meets with the oil of bergamot

**Tropical green tea,**  
 a natural infusion of the most rare and luxurious green teas in Asia

**Darjeeling black tea,**  
 grown at the highest of altitudes in the mountains

**Jasmine flower green tea,**  
 a perfect infusion of taste, colour and aroma

**White tea,**  
 known as the purest, uplifting, fresh and charming

**Oolong tea,**  
 a well roasted, dark and rich tea with a malty aroma

**Chamomile tea,**  
 sun kissed golden delights, naturally soothing and caffeine free

**Berry tea,**  
 a fruity heaven of black Assam tea mixed with rosehips

**Chilli chocolate tea,**  
 a pure black tea with subtle heat and sweetness

