

AFTERNOON TEA 2018-19

Our traditional afternoon tea is presented on slates and boards to each of your tables so your guests can enjoy, family share style. Vintage crockery and cake stands can be hired to finish the look.

*Please choose three fillings, which will be served on a selection of
Mini Brioche Rolls & Sour Dough Crostini:*

(V) Free Range Egg, Baby Watercress

(V) Red Pepper Hummus, Baby Spinach

(V) Sussex Brie, Tomato Relish

Cucumber, Anchovy Butter

(V) Sussex Cheddar, Red Onion Jam, Pea Shoots

(V) Red Leicester, Red Onion Slaw

Honey Roast Ham, Sweet Pickle, Mustard Mayo

Chicken, Curried Mayo, Golden Sultanas

Slow Cooked Chicken, Seasoned Leaf

Rare Roast Beef, Horseradish Crème Fraiche

Smoked Mackerel Pate, Baby Gem

Smoked Salmon, Chive Cream

Prawn, Bloody Mary Mayo, Radish

Poached Salmon, Dill, Cucumber

Choose one savoury option:

(V) Sussex Leek, Cheddar Quiche

(V) Thyme Parmesan Pastry Twist

Ham Hock, Grain Mustard Old School Sausage Roll

All served with:

Farm Baked Scone, Devon Clotted Cream, Strawberry Compote

Sticky Lemon Drizzle

Carrot Caramel Cake

Gold Chocolate Brownie