



CELTIC MANOR

HOTELS, RESORTS, CONFERENCES

AUTUMN AFTERNOON TEA

SAVOURY SELECTION

Goat's cheese and poached pear, rolled in autumn nuts (V,D,N)

Baked tomato and chilli tart with minted pea salad (V,G,D,E)

Chicken liver parfait (D,E,G,SD)

SANDWICH SELECTION

Roast chicken with gem lettuce and mayonnaise (D,G,E,Mu)

Smoked salmon with creamed cheese and cucumber (F,D,G)

Cheddar cheese with sweet pickled shallot (V,D,G)

Egg mayonnaise with mustard cress (V,E,D,G)

HAND-MADE CAKES AND PASTRIES

Toasted rum and coconut Battenberg (V,D,G,E,N)

Pumpkin streusel pie (V,D,G,E)

Carrot and apricot sponge slice (V,D,G,E)

Textures of raspberry with meringue and honeycomb crunch (V,D,G,E,SD)

FRESHLY BAKED SCONES

Warm fruit & candied peel scones and nutmeg spiced scones (V,D,G,SD)

Served with strawberry preserve and clotted cream (V,D)

Your choice from our speciality tea selection or freshly brewed coffee

£21.50 per person (Monday – Friday)

£29.50 per person (Saturday & Sunday)

Menu available September – November 2018.

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies.

We take care wherever possible to ensure no cross contamination will occur, however, due to our food preparation process we cannot guarantee this. Menu items marked will contain one or more of the following allergens.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts,

(E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya,

(C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.