

TRADITIONAL afternoon tea

MENU

£37.50pp

Sandwiches

Egg mayonnaise and watercress
Wholemeal bread

Prosciutto, basil pesto and rocket
Rosemary and sea salt focaccia
Pickled cucumber, dill, and cream cheese
White bloomer

Smoked trout and chive crème fraîche
Rye bread

Scones

Plain and fruit

With rhubarb and strawberry jam and clotted cream

Patisserie items

Our patisserie items are designed to incorporate what our students are learning in their NVQ level 2 in patisserie and confectionary.

Raspberry and ruby chocolate éclair
Choux paste, raspberry diplomat, ruby chocolate disc, raspberry gel
Blackcurrant and coconut fruit bavaois

Coconut sponge, blackcurrant mousse, jelly, Chantilly, coconut tuille
Citrus meringue tart

Sweet pastry, lime curd, Italian meringue, candied lemon

Mango and passionfruit macaron

Mango crème pat, white chocolate ganache, passionfruit jam, almond praline