

# Vegetarian Summer Afternoon Tea

## Sample Menu

Served 16<sup>th</sup> June – 21<sup>st</sup> September

### Traditional Afternoon Tea

• £34.95 per person

#### Selection of Sandwiches

Basil Pesto, Tomato & Rocket

Cream Cheese & Cucumber

Mature Cheddar & Pickle

Egg Mayo

#### Fruit and Plain Scones

Clotted Cream &

Strawberry Jam

#### Selection of Cakes

Raspberry & Earl Grey Macaron

Lemon Fondant Fancy

White Chocolate & Strawberry Mousse

Mango & Coconut Choux

### Champagne Afternoon Tea

*Additional £12 per person • (£46.95pp)*

Enjoy all the delights of our  
Traditional Afternoon Tea with  
a crisp glass of house Champagne

### Bridgerton Inspired Afternoon Tea

*Additional £7 per person • (£41.95pp)*

All the delights of the Traditional Afternoon Tea with  
chefs' selection of three most exquisite savoury treats.

Dishes on this menu are made with vegetarian ingredients. However, our preparation, cooking and serving methods mean that unexpected cross-contamination may occur. Please ensure that the member of staff taking your order is aware that you are ordering from our vegetarian menu.

Before placing an order, please refer to our separate 'Menu information: allergies, intolerances and dietary preferences' sheet. Please note, a discretionary 12.5% service charge will be added to your final bill. This is shared proportionally amongst all Berwick Lodge staff.

# Menu information: allergies, intolerances and dietary preferences

In a world where allergies and intolerances are becoming ever common place, we endeavour to communicate this information in a simple and accessible way, to empower you, the customer, to make an informed decision for yourself.

Our full allergen information is available on request. If you have any questions; allergies or intolerances; or require help understanding our allergen information, then please do let us know **before** ordering.

Berwick Lodge is an inclusive environment, and as such every effort is made to accommodate allergies, intolerances and preferences wherever possible – please do just ask.

Despite this, our food is prepared in a kitchen where all 14 major allergens are present. Our preparation, cooking and serving methods mean that unexpected cross-contamination may occur. Although every possible effort is made to reduce this risk, sadly we cannot guarantee that items are 100% allergen or cross-contaminate free.