

## Contemporary Vegan Afternoon Tea Menu

#### **Selection of Sandwiches & Mini Artisan Bread**

- Plant Based Ham, Vegan Cheddar Cheese, Dijonand Vegan Mayo with Fennel Bread Roll
- Spiced Hummus, Roasted Red Peppers, Fresh Mint and Vegan Feta Cheese, Molasses
   Dressing
- Plant Based Turky, Cranberry Jam, Roman Lettuce, Ciabatta Bread
- Plant Based Pastrami, Piccalilli Puree, Vegan Parmesan Shavings and Rocket Salad on Granary Thick Bread
- BBQ Pulled Jack Fruit, Vegan Cheese, Mis Leaves Salad and Tortilla Wrap
- Plant Based Coronation Chicken, Roman Lettuce and Whole Grains Tortilla Wrap
- Tofu and Vegan Mayo (Egg)Watercress on a Brown Thick Bread
- Vegan Cheese and Pickles on Rye Bread Roll
- Beetroot, Avocado, Basil Pesto, Sun Dried Tomato and Vegan Mozzarella Panini
- Felafel, Fermented Veg Slaw, Yellow Lentil Pure, Mix Leaves and Pita Bread
- Pink Ginger and Shiitake Nigiri Roll
- Sweet Potato Futomaki Roll
- Avocado, Toasted Sesame and Cucumber, Fermented Muli and Tofu Nori Roll



# Savouries / Mini Quiches / Mini Pies

- Beyond Meat Plant Based Sausage Roll
- Spinach and Leeks Spanakopita with Vegan Feta Cheese Filo Pastry Pie
- Mini Vegan Wellington, Tarragon and White Sauce Dip
- Spring Onions, Asparagus and Sundried Tomato Vegan Quiche
- Wild Mushrooms and CavalloNero Vegan Tart
- Roasted Fennel and Butternut Squash Vegan Pie

# **Freshly Baked Plant Based Scones**

- Vanilla Scones
- Golden Raising Scones
- Cranberries Scones
- Sweet Red Cherry Scones
- Vegan Clotted Cream
- Strawberry Jam
- Raspberry Jam



## **Vegan Desserts**

- Vegan Black Bean and Orange Chocolate Brownie
- Vegan Mango and Coconut Yogurt Cheesecake, White Chocolate Shavings
- Vegan Pino Butter and Pumpkin Tart, Canadian MapleCumb
- Vegan Chocolate Mousse and Strawberries Eton Mess
- Vegan Lemon and Passion Fruit Shot, Pistachio Biscotti
- Vegan Tiramisu
- Vegan Carrot Cake
- Vanilla Cheesecake and Fruit of the Forest
- Mini Banana Loaf Cake and Biscoff Toffee