

AMUSE BOUCHE

Seasonal Vegetable Velouté

Enjoy our chef's choice of a seasonal spring velouté.

SAVOURY

Mushroom, Onion and Sage Duxelles

Pickled Watermelon Blini

with cream cheese and fresh dill

Maple Roasted Carrot Brioche

with pink apple chutney and wild rocket

Goat's Cheese and Beetroot Tartlet

with walnut and chive

SCONES

Rhubarb and Elderflower Scone

Traditional Buttermilk Scone

Served with plum conserve, rhubarb jam, and clotted cream.

SWEET

Carrot Patch Bite

Mini Pavlova

with rosewater cream

Strawberry Blossom Cheesecake

served in a mini plant pot

Dark Chocolate and Sea Salt Truffle

Welcome to Afternoon Tea at the Botanics.

This is a vegetarian Afternoon Tea menu.

Please note, our meals are made in a kitchen where allergens are present, so if you require further information about the presence of unintentional allergens (may contains), please ask us so we can help you with your choice.

