

## AMUSE BOUCHE

### Seasonal Vegetable Velouté

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

## SAVOURY

### Pork, Sage, and Onion Sausage Roll

#### Beetroot-Cured Trout Blini

with crème fraîche and fresh dill

#### Honey-Roasted Ham 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.

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 contain), please ask us so we can help you with your choice

