

# Afternoon Tea Menu

£18 per person

## Savoury

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### Free-range egg mayonnaise, chives, cress

Local *Pondhead Poultry Farm* eggs, less than 3 miles away

### Cheddar, sun-dried tomato, apple & cider chutney

*Black Cow* cheddar and chutney from *From Dorset with Love*

### Ham, pickle, wholegrain mustard, rocket

Hartgrove Coppa ham from *The Real Cure* and house-brined cornichons

### Salami, brie, cranberry & onion chutney

Pink Peppercorn & Purbeck Cider salami from *The Real Cure, Book and Bucket* cheese and chutney from *From Dorset with Love*

## Sweet

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### Strawberry tart, almond frangipane

Strawberries picked from New Forest, velvety almond cream

### Salted caramel profiterole, vanilla crème

Topped with a caramelised white chocolate disc

### Cherry & chocolate opera

Layers of soaked chocolate sponge, cherry ganache and cherry buttercream

### Lemon, elderflower & blueberry

Lemon & elderflower mousse, English blueberry compote, lemon crumble

## Warm Scones

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### Plain & fruit scones

House-made and freshly baked to order

### Dorset clotted cream

Award-winning and indulgent cream from *Blackmore Vale*

### New-forest strawberry jam

House-made jam from local New Forest strawberries



## Tea/Coffee

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### Dorset Sunshine Blend

Winner of Great Taste 2016 Awards

### Dorset Earl Grey

High quality black tea blended with fresh citrus and zesty bergamot

### Dorset Blandford Roast coffee

Notes of fruits, jasmine and honey