



Port Lympne ILLUMINATED

Festive Afternoon Tea Menu

Savouries

Mature cheddar and spring onions on white bread **V** (D, E, G)

Turkey, chive and cranberry mayonnaise on granary bread (E, G)

Smoked salmon, lemon and dill cream cheese on brioche roll (D, E, F, G)

Pork, sage and chestnut sausage roll, caramelised apple purée (D, E, G, N, S)

Scones

Freshly baked plain and raisin scones,
served with Cornish clotted cream
and strawberry preserve **V** (D, E, G)

Sweets

Mince pie cheesecake (D, G, SY)

Chocolate, pistachio
and sour cherries yule log (D, E, G, N, SY)

Clementine, amaretti and
candied ginger choux bun **V** (D, E, G)

Birchall Loose Tea

Choose from:

English breakfast

Decaffeinated

Earl grey

Darjeeling

Camomile

Green tea

Peppermint

Jasmine pearl

Chai

ALLERGENS: **V** VEGETARIAN **VG** VEGAN

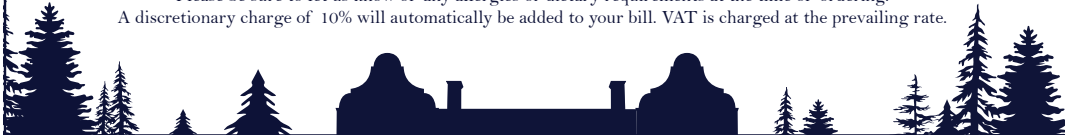
Some of our dishes are vegetarian/vegan or contain the following allergens:

C - CELERY, CR - CRUSTACEAN, E - EGGS, D - DAIRY, F - FISH, G - GLUTEN, L - LUPIN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY

Some dishes may contain traces of allergens, if you require further information please ask a member of the team.

Please be sure to let us know of any allergies or dietary requirements at the time of ordering.

A discretionary charge of 10% will automatically be added to your bill. VAT is charged at the prevailing rate.





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