



Port Lympne ILLUMINATED

Festive Afternoon Tea Menu

Vegan

Savouries

Plant based cheddar and spring onions on white bread (V) (VG) (G)

Harissa hummus and roasted carrots on granary bread (V) (VG) (G, SS)

Cucumber, lemon and dill cream cheese on white bread (V) (VG) (G)

Sweet potato falafel and caramelised onion chutney on granary bread (V) (VG) (G, S)

Scones

Freshly baked plain and raisin scones,
served with plant based cream
and strawberry preserve (V) (VG)

Sweets

Lemon and cranberry cake (V) (VG) (N)

Chocolate and orange brownie (V) (VG)

Mince pie mini loaf, cinnamon cream (V) (VG) (N)

Birchall Loose Tea

Choose from:

English breakfast

Darjeeling

Peppermint

Decaffeinated

Camomile

Jasmine pearl

Earl grey

Green tea

Chai

ALLERGENS: (V) VEGETARIAN (VG) VEGAN

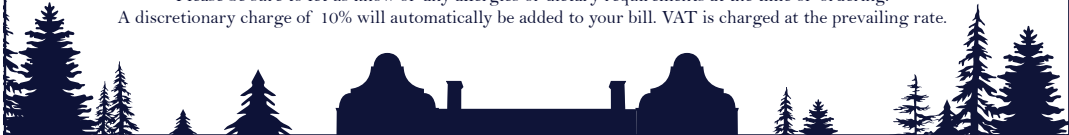
Some of our dishes are vegetarian/vegan or contain the following allergens:

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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