



Port Lympne ILLUMINATED

Festive Afternoon Tea Menu Vegetarian

Savouries

- Mature cheddar and spring onions on white bread  (D, E, G)
- Harissa hummus and roasted carrots on granary bread  (G, SS)
- Cucumber, lemon and dill cream cheese on white bread  (D, G)
- Sweet potato falafel and caramelised onion chutney on granary bread  (G, S)

Scones

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

Sweets

- Lemon and cranberry cake  (N)
- Chocolate, pistachio and
sour cherries yule log  (D, E, G, N, SY)
- Clementine, amaretti and
candied ginger choux bun  (D, E, G)

Birchall Loose Tea

Choose from:

- | | | |
|-------------------|------------|---------------|
| English breakfast | Darjeeling | Peppermint |
| Decaffeinated | Camomile | Jasmine pearl |
| Earl grey | Green tea | Chai |

ALLERGENS:  VEGETARIAN  VEGAN

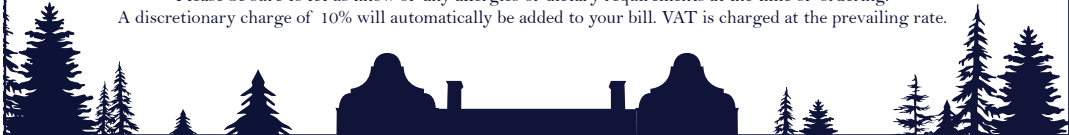
Some of our dishes are vegetarian/vegan or contain the following allergens:

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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