

## 50th Anniversary Vegan Afternoon Tea Menu

### Savouries

Plant based chicken and tarragon on granary bread **V** **VG** (G)

Cucumber, garlic and herb soft cheese on granary bread **V** **VG** (G)

Smoked applewood cheese, fig and apple chutney and rocket on white bread **V** **VG** (G, M)



*Cucumber sandwiches were a favourite during Sassoon's legendary garden parties. Royals, politicians and legends of the time nibbled similar dainty finger sandwiches as they explored Port Lympne's expansive gardens.*

### Scones

Freshly baked plain and raisin scones served with plant based cream and strawberry preserve **V** **VG**

### Sweets

Port Lympne 50th celebration cake **V** **VG** (SY)



*Inspired by John Aspinall's sweet tooth, which saw him sharing chocolate treats with keepers and animals alike. Among his favourite treats was a 'chocolate sandwich' (a whole bar of chocolate in between two slices of bread).*

Red velvet, vanilla cream and strawberries **V** **VG** (S, SY)

Raspberry victoria sponge **V** **VG** (S)

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### Birchall Tea

*Choose from:*

#### Decaffeinated

*Premium, full-flavoured decaffeinated English breakfast tea.*

#### English breakfast

*Robust, full-bodied black tea celebrated for its deep flavour, exceptional brightness, and rich golden colour.*

#### Earl grey

*Masterfully combines East African black tea with bergamot oil and vibrant blue cornflower petals for a refined citrus flavour.*

#### Darjeeling

*Refined, smooth, and slightly dry with a highly distinctive, rich flavour.*

#### Camomile

*Mellow and naturally sweet with distinct, gentle apple undertones*

#### Green tea

*A pure, whole-leaf traditional green tea celebrated for its cleansing, purifying and restorative properties.*

#### Chai

*Bold, sweet, and complex; bursting with fiery, vibrant spice notes and a deeply smooth finish.*

#### Jasmine pearl

*Delicately sweet with smooth, clean green tea characteristics and prominent, soft floral notes.*

#### Peppermint

*Crisp, intensely cool, and minty with a smooth, satisfying finish.*

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.