

50th Anniversary Vegetarian Afternoon Tea Menu

Savouries

Plant based chicken and tarragon on brioche roll **V** (D, E, G)

Cucumber and chive cream cheese on granary bread **V** (D, G)

Smoked applewood cheese, fig and apple chutney and rocket on white bread **V** (D, 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 Cornish clotted cream, homemade strawberry preserves and lemon curd **V** (D, E, G)

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)

Pistachio and raspberry macaroon **V** (D, E, N, SY)



Created to evoke the pinks and greens of our Moroccan Courtyard, created by Sassoon to entertain guests in the 1920s.

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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.