



TRADITIONAL AFTERNOON TEA AT BOVEY CASTLE

SELECTION OF FINGER SANDWICHES AND SAVOURIES

Poached salmon, watercress and crème fraiche, Williams farm free range egg, salad cream and chive, cider and mustard glazed gammon, sweet pickle butter, dill scented cream cheese and cucumber
E-M-G-SU

OUTDOOR REARED PORK SAUSAGE ROLL

Caramelised onions and sage
E-M-G-SU

WARM HOMITY PIE

Traditional Devonshire homity pie
E-M-G-C

HOME MADE SCONES

Assorted plain and sultana freshly baked scones served with Devonshire clotted cream and homemade strawberry preserve
E-M-G-NU-SU

DOUBLE TEXTURE CHOCOLATE MOLLY TORTE

Dark chocolate brownies layered with dulce de leche mousse and pecan
E-M-G-NU

BOVEY CASTLE ESTATE HONEY AND LAVENDER MACAROON

Lavender scented macaroon, white chocolate and estate honey ganache
E-M-G-NU-SU

ICED COFFEE AND GOLD LEAF ECLAIRE

Choux pastry éclair filled with milk chocolate coffee mousse
E-M-G-NU-SU

RASPBERRY AND WHITE CHOCOLATE SWISS ROLL

White chocolate and vanilla raspberry Swiss roll
G-M-E-SU-NU

BAKED APPLE AND ALMOND MADELEINE

Caramelised orchard apples and toasted almonds
E-M-G-NU

SELECTION OF TEAS FROM AROUND THE WORLD

Organic English Breakfast, Afternoon Blend, Organic Darjeeling, Organic Earl Grey, Ceylon, Jasmin Blossom, Rooibos, Peppermint, Chamomile, Oolong, Green Sencha, Fruity Berries

£40.00 per person

ADD SOME SPARKLE TO YOUR DAY

Veuve Clicquot, Champagne - £15.00 / glass
Ca' del Console, Prosecco - £12.00 / glass
Mercier, Champagne – £10.00 / glass

ALLERGEN INDEX

F=Fish E=Egg L=Lupine S=Soy M=Milk C=Celery G=Gluten P=Peanuts SE=Sesame MO=Molluscs MU=Mustard NU=Tree Nuts CR=Crustacean SU=Sulphur Dioxide