



# THE PHOENIX KITCHEN

## AFTERNOON TEA

### SELECTION OF SANDWICHES

Chicken caesar with a beetroot & chia seed Wrap  
Cream cheese and sliced cucumber sandwich on granary bread  
Ham hock & Phoenix Kitchen tomato chutney mini brioche

### SAVOURY TREATS

Butchers sausage & caramelized onion roll  
Roasted vegetable, basil & cheddar quiche

### SWEET TREATS

Sultana scone with strawberry preserve and clotted cream  
Mini lemon & poppy seed drizzle loaf cake  
Chocolate mousse Shot with orange shortbread

**£22.50 PER PERSON**

Served with a selection of organic teas or Locally roasted coffee.  
Add a glass of Prosecco for an extra £6.75.

**We can cater for most allergen or dietary requirements.  
Please call us on 01296 340058 prior to booking.**

Please be aware that despite every best practice and procedure  
all food is produced in a kitchen that handles all 14 major allergens.



# THE PHOENIX KITCHEN

## VEGETARIAN AFTERNOON TEA

### SELECTION OF SANDWICHES

Roasted vegetable wrap  
Cream cheese and sliced cucumber sandwich  
Mature Cheddar & Phoenix Kitchen chutney mini brioche

### SAVOURY TREATS

Sweet potato falafel  
Roasted broccoli & vintage Cheddar quiche

### SWEET TREATS

Warm sultana scone with strawberry preserve and clotted cream  
Mini lemon drizzle loaf cake  
Chocolate mousse with orange shortbread

**£22.50 PER PERSON**

Served with a selection of organic teas or Locally roasted coffee.  
Add a glass of Prosecco for an extra £6.75.

**We can cater for most allergen or dietary requirements.  
Please call us on 01296 340058 prior to booking.**

Please be aware that despite every best practice and procedure  
all food is produced in a kitchen that handles all 14 major allergens.