

Traditional Afternoon Tea Menu

Sandwiches

Egg mayonnaise and watercress

Wholemeal bread

Prosciutto, basil pesto and rocket

Rosemary and sea salt focaccia

Pickled cucumber, dill, and cream cheese

White bloomer

Smoked trout and chive crème fraiche

Rye bread

Scones

Plain and fruit

With rhubarb and strawberry jam and clotted cream

Patisserie items

Our patisserie items are designed to incorporate what our students are learning in their NVQ level 2 in patisserie and confectionary.

St Clement's choux bun

Choux paste, craquelin, lemon curd, orange segments, crème patisserie

Milk, gluten (wheat), egg,

Plum and ginger crumble cheesecake

Ginger biscuits, caramelised plum, ginger crumble, set cheesecake

Milk, gluten (wheat), soya

Apple and blackberry pie

Sweet pie pastry, apple and blackberry compote, clotted cream

Milk, gluten (wheat), egg

Walnut, chocolate and tarragon financier

Walnut and almond cake, chocolate and tarragon cremeux, walnut brittle

Milk, gluten (wheat), egg, tree nuts (walnuts, almonds)

Vegan Afternoon Tea Menu

Sandwiches

Coronation chickpea and watercress

Wholemeal bread

Tomato, basil pesto and rocket

Rosemary and sea salt focaccia

Pickled cucumber, dill, and cream cheese

White bloomer

Avocado and olive tapenade

Rye bread

Scones

Plain and fruit

With rhubarb and strawberry jam and cream

Patisserie items

Our patisserie items are designed to incorporate what our students are learning in their NVQ level 2 in patisserie and confectionary.

St Clements pavlova

Meringue, lemon curd, Chantilly, candied lemon, orange segments

Soya

Plum and ginger cheesecake

Ginger biscuits, caramelised plum, ginger crumble

Soya, Gluten (wheat)

Apple and blackberry pie

Chantilly cream, fresh blackberry

Soya, Gluten (wheat)

Walnut, chocolate and tarragon financier

Walnut cake, chocolate and tarragon cremeux, walnut brittle

Soya, tree nuts (walnuts, almonds), Gluten (wheat)

Gluten Free Afternoon Tea Menu

Sandwiches

Egg mayonnaise and watercress

Prosciutto, basil pesto and rocket

Pickled cucumber, dill, and cream cheese

Smoked trout and chive crème fraiche

Scones

Plain and fruit

With rhubarb and strawberry jam and clotted cream

Patisserie items

Our patisserie items are designed to incorporate what our students are learning in their NVQ level 2 in patisserie and confectionary.

St Clement's choux bun

Choux paste, craquelin, lemon curd, orange segments, crème patisserie

Milk, egg,

Plum and ginger crumble cheesecake

Ginger biscuits, caramelised plum, ginger crumble, set cheesecake

Milk, soya

Apple and blackberry pie

Sweet pie pastry, apple and blackberry compote, clotted cream

Milk, egg

Walnut, chocolate and tarragon financier

Walnut and almond cake, chocolate and tarragon cremeux, walnut brittle

Milk, egg, tree nuts (walnuts, almonds)

