



SOPWELL
HOUSE

SPRING AFTERNOON TEA

SANDWICHES

Burford Brown egg mayonnaise, truffle and mustard cress on
white bread (DA,EG,GL,SD)

Organic cucumber, dill and horseradish cream fraiche on basil
bread (DA,GL)

Severn and Wye smoked salmon, lemon cream cheese
on brown bread (DA,FI,GL,SD)

Smoked chicken and sun-dried tomato, tomato bread
(EG,GL,MU,SD)

PASTRIES

White chocolate and cherry mousse,

Matcha green tea biscuit (GL,DA,EG,SO,SD,FI)

Lychee, raspberry and pistachio cube (DA,GL,EG,SO,FI,NU(PISTACHIO))

Hazelnut praline, 54% chocolate sable

(GL,DA,EG,SO,NU(HAZELNUT))

Coconut, yuzu, lime macaron (DA,EG,SO,NU(ALMONDS))

RAISIN & PLAIN SCONES

Freshly baked every day in Sopwell House kitchen
served with Cornish clotted cream and strawberry jam
(DA,EG,GL,SD,SO)

ALLERGEN LEGEND

(CE) Celery, (CR) Crustacean, (DA) Dairy, (EG) Eggs, (FI) Fish,
(GL) Gluten, (LU) Lupin, (MO) Mollusc, (MU) Mustard, (NU) Nuts,
(PE) Peanuts, (SD) Sulphur Dioxide, (SO) Soya, (SS) Sesame Seeds,

(V) Vegetarian, (VE) Vegan