

  
**ST MICHAEL'S MANOR HOTEL**  
★★★★★

***Unlimited Afternoon Tea Menu***

**Vegan**

***Cream tea £22.50 per person***

**Your choice of Tea or Coffee served with:**

Warm Scones, Homemade Forest berries jam and clotted cream.

A homemade selection of cakes: a Chocolate and Orange Brownie, Lemon Drizzle Cake, Raspberry Red Velvet Slice, and Victoria Sponge Cake.

***Full tea £32.00 per person***

**Your choice of Tea or Coffee served with:**

Warm Scones, Homemade Forest Berries Jam and Clotted Cream.

A homemade selection of cakes: a Chocolate and Orange Brownie, Lemon Drizzle Cake, Raspberry Red Velvet Slice, and Victoria Sponge Cake.

A selection of sandwiches: Roast Vegetables Smoked Houmous & Harissa Wrap, Avocado & Sundried Tomato Finger Sandwich, English Cucumber & Vegan Cheese Finger Sandwich and Tomato & Chutney Finger Sandwich.

***Champagne tea £43.00 per person***

**Your choice of Tea or Coffee served with:**

Warm Scones, Homemade Forest Berries Jam and Clotted Cream.

A homemade selection of cakes: a Chocolate and Orange Brownie, Lemon Drizzle Cake, Raspberry Red Velvet Slice, and Victoria Sponge Cake.

A selection of sandwiches: Roast Vegetables Smoked Houmous & Harissa Wrap, Avocado & Sundried Tomato Finger Sandwich, English Cucumber & Vegan Cheese Finger Sandwich and Tomato & Chutney Finger Sandwich.

Served with a glass of Gobillard Brut, Champagne.

***Gin & Tea Afternoon tea £45.00 per person***

**Your choice of Tea or Coffee served with:**

Warm Scones, Homemade Forest Berries Jam and Clotted Cream.

A homemade selection of cakes: a Hendricks gin with strawberry and chocolate, Coconut and passion fruit with Hendricks gin jelly, Raspberry Red Velvet Slice, and Victoria Sponge Cake.

A selection of sandwiches: Roast Vegetables Smoked Houmous & Harissa Wrap, Avocado & Sundried Tomato Finger Sandwich, English Cucumber & Vegan Cheese Finger Sandwich and Tomato & Chutney Finger Sandwich.

Served with a Hendrick's Gin cocktail from our seasonal menu.

***Served Mondays to Saturdays 1pm – 4.30pm, Sundays 2:30pm - 5pm***

An optional 12.5% gratuity will be added to your final account and distributed amongst all the staff. Guests with food allergies are encouraged to advise a staff member if they have concerns before ordering. Some foods contain nuts, shellfish, or other foods which can cause allergic reactions. We will not accept liability for adverse reactions to food consumed.



  
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*Indulge in our selection of Award-Winning Loose Tea, Novus*

***St Michael's Manor Signature***

An English Breakfast and Assam-based blended black-leaf tea from India with a musky taste and frequently known as the “Champagne of Teas”.

***Egyptian Mint***

This Egyptian peppermint is menthol overload, its beautiful golden green liquor is just bursting with mint notes which are both strong and refreshing, and burst onto your palate.

***Decaf Ceylon***

This Sri Lankan tea uses whole unbroken leaves offering a delicate afternoon tea with subtle, crispy and refreshing flavours.

***Sapphire Earl Grey***

A widely popular black tea with a distinctive taste, resulting from a combination of high-quality Chinese tea and oil of bergamot creates flowery and citrus flavours.

***Persian Pomegranate***

Pomegranate is a super fruit which is high in antioxidants, accounting for its recent popularity amongst the health conscious. This deep blood-red infusion is simply bursting with flavour. An eclectic caffeine-free blend of seven different ingredients, including large hibiscus shells, pomegranate and liquorice for a rounded sweet and fruity flavour.

***Citrus Chamomile***

Citrus Chamomile Tea is inspired by the early Greco-Roman period. This caffeine-free blend of chamomile is enhanced with the delightful flavour of lemongrass and lemon verbena. The result is a mellow citrus delight. The balance of the lemon and chamomile is what sets this infusion apart from the crowd.

***Dragonwell Green***

Dragonwell Green Tea is hand-fired in a Wok, making this artisan tea a real delight. You can see the freckles down the length of the leaf where it has been hand-fired. Our fermentation process draws out a wonderful nut aroma and beautiful apricot finish. This green tea is light, fresh and sweet.

***Wild Encounter***

Wild Encounter Tea is a caffeine-free herbal blend that will reel your taste buds. One sip and you will encounter the sweet and tart sensations of fruit and berries.

