

Infused to a T

DINNER MENU £29.50
WELCOME DRINK AND ENTERTAINMENT INCLUDED



STARTER

Hibiscus infusion

Beetroot Risotto with Mascarpone, candied Pecans
and Pickled Golden Beets
(V)(M,N,SD)

MAIN DISHES

Oolong infusion

Smoked Sesame Chicken Breast with Lapsang Souchong Sauce,
Tahini Creamy Mashed Potatoes with Honey-glazed Carrots
(GF) (M,S,SO,SD)

Vegetarian-Green Tea infusion

Green Tea-Smoked Aubergine with Pesto,
Goat's Cheese and Pomegranate salad served with Fresh Focaccia
(V) (G,M,N)

DESSERT

Lavender infusion

Panna Cotta With Shortbread Crumble,
Lemon Curd and Meringue
(V)(G,M,E)

Petit Fours

Earl Grey Frosted Chocolate Bites
(V)(G,M,E)

Please make us aware of any specific allergies or intolerances you may have,
for us to best accommodate your dietary requirements.

DRINKS

WINE PAIRING

Lautarul Pinot Noir 2017
with the *Hibiscus Infusion*

McManis Chardonnay 2017
with the *Oolong Infusion*

Fedele Rosso Organic 2017
with the *Green Tea Infusion*

Dr. Loosen Riesling 2015
with the *Lavender Infusion*

175ml 250ml BOTTLE

£4.50 £6.25 £18

£6.95 £8.95 £25

£4.50 £6.25 £18

£5.25 £6.95 £21

COCKTAILS

Jasmine Tea-Tini Cocktail £4.90

Cuppa Chamomile Fizz Mocktail £3.65

We will be also serving a
wide selection of speciality
tea sponsored by Rare Tea
to accompany the Petit
Fours.