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)

DRINKS

WINE PAIRING

Lautarul Pinot Noir 2017, 12.5 %
with the Hibiscus Infusion
£4.50  £6.25  £18

McManis Chardonnay 2017, 13. %
with the Oolong Infusion
£6.95  £8.95  £25

Fedele Rosso Organic 2017, 14%
with the Green Tea Infusion
£4.50  £6.25  £18

Dr. Loosen Riesling 2015, 12.5%
with the Lavender Infusion
£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 to accompany the Petit Fours.

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