



Manor Kitchen

Afternoon tea

Appetiser

panko prawn, avocado mousse, citrus cream cheese, chilli oil

Served with a glass of Lanzerac Cap Classique

Select your first tea to be served with your savoury bites from our range of TWG Teas

Savoury Selection

ham, cheese and tomato mini quiches, whipped feta spicy duck tacos, guacamole, radish salsa, confit ginger orange charcoal melba, sour cream, cured venison, grilled apricot

Hot Bite from the Kitchen

salmon, dill & cream cheese potato croquette, pea mousse, lemon aioli

Finger Sandwiches

Mozambique chicken, cucumber & carrot relish, coriander aioli on white rare roast sirloin, smoked cheddar, Pinotage glaze on mini baguette mediterranean grilled vegetables, butternut hummus, minted labneh on brown

Select your second tea to be served with your sweet treats from our range of TWG Teas

The Scone Course

FRESHLY BAKED SCONES served with clotted cream, strawberry jam, cheddar, butter

Sweet Treats

almond & chocolate roulade, apricot gel white chocolate & raspberry petit fours red velvet cupcake, pistachio rosewater icing burned lemon tart, viola

Finish with a Rosé & Strawberry Macaroon