

Feast on cloud 9

AT THE
FAIRGROUND

AFTERNOON TEA MENU

WELCOME TO THE FAIRGROUND

Butterfly Pea Flower blue tea and savoury popcorn (V) (VG)-

SELECTION OF FINGER SANDWICHES

Cream cheese and cucumber (V)

Clarence Court egg mayonnaise and cress (V)

Oak smoked salmon and caper mayonnaise

Roast beef and gherkin ketchup

SCONES

Warm scones served with clotted cream and homemade preserve (V)

SWEET TREATS

A selection of fairground-themed cakes and pastries (V)

TEA BLENDS

PLANTERS BREAKFAST

This award-winning single-origin tea is hand picked on the slopes of Ceylon

PLANTERS DECAF

Rich and strong, just without the caffeine

PLANTERS EARL GREY

Planters Earl Grey is grown in the southern plains of Sri Lanka and is infused with bergamot

PEPPERMINT LEAVES

A herbal tea with a refreshingly minty tang

FEAST BESPOKE BLEND

This tea is grown in the Uda Pussellawa, located 3,500ft above sea level. The tea is light and rosy, with a tangy flavour, a hallmark of high grown teas

MANGO SUNSHINE

Black tea grown in southern Sri Lanka is married with mango to create a juicy, flavourful tea

JASMINE GREEN

Grown on the high peaks and hand-picked, this tea is pan heated to produce a light mellow brew with a delicate Jasmine flavour and aroma

Most dietary requirements can be catered for, though they must be confirmed at the time of booking