

# Menu

## Plant based

£52 PER PERSON

£65 PER PERSON WITH A GLASS OF CHAMPAGNE

### Savories

SPICY CHICKPEA

*beetroot houmous on beetroot wrap*

SUNDRIED TOMATO

*artichoke and lovage pesto*

PULLED BBQ JACKFRUIT

*cheese, crunchy salad*

LEMON & DILL CUCUMBER TRIPLE DECKER

GREEN PEA & AVOCADO

*cream cheese & basil*

*(All cheese used on this menu is plant-based & vegan)*

### Sweets

STEM GINGER CAKE, MAPLE VEGAN CREAM

CHOCOLATE MOUSSE, BLUEBERRY COMPOTE

RASPBERRY CHEESECAKE, RASPBERRY AND THYME GEL

MARMALADE LAMINGTON, DESICCATED COCONUT

CARROT CAKE, VEGAN CREAM CHEESE FROSTING

### Scones

PLAIN

*coconut cream & strawberry jam*

### Teas

*A selection of Tea Makers of London teas*

Excludes discretionary 12.5% service charge. All prices include VAT. If you have any dietary requirements or are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items.

# Tea Lounge

AT ST. ERMIN'S

