

HIGH TEA

NEW OPENING DINING TIMES STARTING FROM 21ST OF MARCH 2018

Cake stands and platters on tables presented together as a savoury, followed by a sweet course

£24.95 PER HEAD

HIGH QUALITY SELECTION OF FINGER SANDWICHES

Classic traditional Egg and cress

Chicken, mixed leaf salad and mayonnaise with cracked black pepper

Traditional ham and English mustard

Smoked salmon and cream cheese with dill mustard and rocket

Mature Cheddar cheese and chutney Roast beef and horseradish sauce



Mature Red Leicester cheese and spring onion quiche with sun blush tomato

Pork puff pastry sausage rolls with caramelised apple, fennel and a tangy salsa

Goat's cheese and red onion chutney tartlets

Savoury mini scotch eggs with chive mayonnaise



Homemade fruit scones with clotted cream and a selection of jams

Mini cake assortment – victoria sponge, lemon drizzle, coffee and walnut, carrot cake

Selection of fine teas and fruit infusions, fresh coffee

If you are concerned about food allergies please ask a member of our team for assistance.

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