



BRABOURNE  
VINEYARD

## AFTERNOON TEA

### OPEN SANDWICHES

Loch Duart smoked salmon supplied by Cured & Smoked,  
Hythe with cream cheese, dill and lemon on rye bread  
(D, G, F)

Brabourne Vineyard duck egg mayonnaise with cress  
on toasted sourdough (E, M, G)

Black Horse home-cooked ham with a hint of English  
mustard on sourdough (M, G)

### SAVOURY NIBBLES

Choux bun with Colston Bassett stilton, grape and pecan (G,D,N)

Tartlet with local tomato, onion and basil (G)

### SWEET TREATS

Lemon curd tart with a sprig of lemon thyme (G,E)

Two freshly baked mini scones (one fruit, one plain)  
with clotted cream and Wooden Spoon Preserving Company  
Wye strawberry jam (G,D,E)

Chocolate orange brownie (G,E)

### DRINKS

Glass of Brabourne Classic Cuvee 2019

Tea or coffee

Alternatives available  
Biddenden apple juice £1.50  
Kingsdown juices £1.75

Allergens - D – Dairy, G – Gluten, E – Egg, M – Mustard, N – Tree nuts, F – Fish



WEBSITE