SHERLOCK'S CLASSIC AND BOOZY AFTERNOON TEA MENUS
SPRING 2025

ALLERGEN SHEETS AVAILABLE UPON REQUEST

TRADITIONAL MENU

FRESHLY PREPARED SAVOURIES

MUSHROOM QUICHE
PRETZEL WITH SMOKED SALMON
BASIL BREAD WITH MINT SANDWICH
TOMATO BREAD WITH TURKEY HAM
SAVOURY MUFFINS
SCONES

ASSORTMENT OF MINI HOMEMADE CAKES AND TARTS

RASPBERRY & LEMON SABLE
HAZELNUT CHOUX
CHOCOLATE BROWNIE
HONEY & ORANGE SABLE BRETON

VEGETARIAN MENU

FRESHLY PREPARED SAVOURIES

MUSHROOM QUICHE
PRETZEL WITH MOZZARELLA
BASIL BREAD WITH MINT SANDWICH
TOMATO BREAD WITH MUSTARD MAYO
SAVOURY MUFFIN
SCONES

ASSORTMENT OF MINI HOMEMADE CAKES AND TARTS

RASPBERRY & LEMON SABLE
HAZELNUT CHOUX
CHOCOLATE BROWNIE
HONEY & ORANGE SABLE BRETON

VEGAN MENU

FRESHLY PREPARED SAVOURIES

WHITE BREAD WITH CUCUMBER
GRANARY BREAD WITH ROASTED RED PEPPER
TOMATO BREAD WITH VEGAN HAM
MINI BUN WITH VEGAN PASTRAMI
QUICHE
SCONES

ASSORTMENT OF MINI HOMEMADE CAKES AND TARTS

VEGAN CHOCOLATE BROWNIE
BISCOFF VERRINE
VEGAN ROSE MACARON
LEMON TART
CLOTTED CREAM

GLUTEN FREE MENU

FRESHLY PREPARED SAVOURIES

CIABATTA BUN WITH CHICKEN
GLUTEN FREE BREAD WITH RED PEPPER
GLUTEN FREE BREAD WITH BEETROOT HUMMUS
GLUTEN FREE BREAD WITH SALMON
GLUTEN FREE BREAD WITH TURKEY HAM
SCONES

ASSORTMENT OF MINI HOMEMADE CAKES AND TARTS

GF CHOCOLATE BROWNIE SPICED GINGER VERRINE RASPBERRY & LEMON TART BLACKBERRY MACARON