



# The Ballroom

EXQUISITE AFTERNOON TEAS IN DUNSTER

## *A selection of classic finger sandwiches*

*West country beef and horseradish sauce*

*Thinly sliced cucumber*

*Smoked salmon, cream cheese and dill*

*Egg mayonnaise with chives*

## *Hand prepared savouries*

*Scotch quail egg spiced with tarragon and garlic*

*Creamy wild mushrooms in a vegetable pastry case*

*Goats cheese, spinach and sundried tomato vol au vent*

## *A plain and fruit scone*

*served with Brendon Hill Crafts whortleberry or raspberry jam and Devon clotted cream*

## *Hand prepared miniature patisseries*

*Madagascan Vanilla Panna cotta with Whittard's Very Berry infusion*

*Spiced carrot cake topped with a cream cheese and orange blossom swirl*

*Lemon drizzle cake with a lemon mousse dome topped with gold leaf*

*Traditional macaron with ganache filling*

*Handmade Belgium chocolate*

**£22.50 per person**

*Fancy something a little special? Add a glass of bubbles or a flight of gins!*

*Prosecco - £6.75 per person*

*Gin flights from £12*

*Menu created by Amelia Don – Head Chef*