

Nibbles 3.50

Marinated olives

Wasabi popcorn

• Baked breads, olive oil & balsamic

Lightly spiced nuts

LIGHT BITES

Sandwich, Jacket, Salads or Panini 7.00

Coronation chicken

• Brie, bacon & cranberry sauce

• Mature cheddar & red onion jam

• Hot smoked trout, chive creme fraiche

• B.L.T

Tuna & cucumber

SHARING BOARDS

19.00

Classic

Rosemary & olive oil baked camembert, prosciutto, poached pear, red onion jam, Baked focaccia, Bacon, Brie & cranberry wrap

Vegetarian

Rosemary & olive oil baked camembert, artichoke hearts, poached pear, red onion jam, baked focaccia, falafel & hummus wrap

SIDES

3.50

• Fries & aioli • House salad • Mac & cheese • Rainbow slaw • Rocket & parmesan



Please place your order at the Bar. Thankyou.

tradition that has stood the test of time. Indulge in our fine savory's with classic fillings together with freshly baked scones with local strawberry preserve and clotted cream, followed by a delectable selection of fancies & afternoon tea cakes.

Afternoon tea at Kingsford Park is a quintessential British experience; it is a wonderful

Savory selection

AFTERNOON TEA

- Coronation chicken sandwich
- Smoked cheddar, leek & sunblush tomato quiche
- Egg mayonnaise & watercress sandwich
- Hot smoked trout, chive creme fraiche roulade

Scones & cakes

Fresh baked scones with local strawberry preserve and clotted cream With a selection of fancies & afternoon tea cakes

Afternoon tea options

Tea & Scones £8.5 (lemon & vanilla scones, local preserve, teas or coffee)

High Tea £13.50 (lemon & vanilla scone, fancies, teas or coffee)

Afternoon tea £18 (Savouries, lemon & vanilla scone, fancies, teas or coffees)

Gentleman's Tea £19 (Book before 12pm) (afternoon tea with a manly feel)

Prince & princess £12 (Book before 12pm) (decorate your own cupcakes)

G & Tea £23 (Full afternoon tea with the addition of Hendricks gin & Earl Grey infused drink)

Prosecco £24 (Full afternoon tea with the addition of a Flute of Bottega prosecco)

Champagne £25 (Full afternoon tea with the addition of a flute of Taittinger champagne)

