



HENSOL CASTLE

Atrium
AFTERNOON
TEA



make it even more special

Add a glass of Laurent-Perrier La Cuvée Brut for **£15.00**

or Laurent-Perrier Cuvée Rosée for **£22.50**

or Hensol Castle Gin for **£7.50**



TRADITIONAL

sweets & savouries

Orange Neapolitan Cake

Rocky Road

Egg Mayo and Smoked Paprika Vol-au-vents

Cherry Bakewell Almond Cookies

Mini Goat's Cheese and Cranberry Quiche

Bara Brith

Welsh Cakes

Caramelized Brown Sugar Scones

Welsh Artisan Jam, Clotted Cream and Butter

sandwiches

Cucumber and Red Pepper Hummus

Smoked Salmon, Cracked Pepper and Lemon Cream Cheese

Sliced Roast Gammon with Red Dragon Mustard

Welsh Mature Cheddar with Fig and Honey Chutney



VEGETARIAN

sweets & savouries

Orange Neapolitan Cake

Rocky Road

Egg Mayo and Smoked Paprika Vol-au-vents

Cherry Bakewell Almond Cookies

Mini Goat's Cheese and Cranberry Quiche

Bara Brith

Welsh Cakes

Caramelized Brown Sugar Scones

Welsh Artisan Jam, Clotted Cream and Butter

sandwiches

Cucumber and Red Pepper Hummus

Wild Mushroom Duxelle Pâté and Crispy Onions

Beetroot Falafel with Mango Chutney

Welsh Mature Cheddar with Fig and Honey Chutney

VEGAN

sweets & savouries

Pistachio Carrot Cake
Cinder Toffee Brownie
Mediterranean Vegetable
Pesto Cup
Cherry Bakewell Tart
Green Vegetable Gyoza
Apple and Elderflower Slice
Millionaire's Shortbread
Sultana Scones
*Welsh Artisan Jam,
Plant Based Butter Substitute*

sandwiches

Cucumber and
Red Pepper Hummus
Wild Mushroom Duxelle Pâté
and Crispy Onions
Beetroot Falafel
with Mango Chutney
Applewood Smoked Cheddar
and Red Onion Marmalade

GLUTEN-FREE

sweets & savouries

Chocolate Orange
Polenta Cake
Cinder Toffee Brownie
Egg Mayo and Smoked Paprika
Cherry Bakewell Tart
Mini Goat's Cheese
and Cranberry Quiche
Apple and Elderflower Slice
Millionaire's Shortbread
Sultana Scones
*Welsh Artisan Jam,
Clotted Cream and Butter*

sandwiches

Cucumber and
Red Pepper Hummus
Smoked Salmon, Cracked Pepper
and Lemon Cream Cheese
Sliced Roast Gammon with
Red Dragon Mustard
Welsh Mature Cheddar
with Red Onion Marmalade