

AFTERNOON TEA  
at  
THE ROYAL PAVILION



hosted by  
**THE BOTANIST  
COFFEE CO.**

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COFFEE CO.

## LOOSE LEAF TEAS



### ENGLISH BREAKFAST

the crown jewels of the empire with a strong, robust, full bodied flavour followed with a smooth elegant finish

### DECAFFEINATED ENGLISH BREAKFAST

gently decaffeinated using the CO2 method

### SUPREME EARL GREY

combines pure black tea, marigold flowers, citrus peel & cold press bergamot oil

### JASMINE GREEN

jasmine flowers are famous for the way they can elevate flavours and the senses

### ROOIBOS

"red bush" tea leaves go through a fermentation process which gives it the distinctive reddish-brown colour and enhances the flavour

### LEMONGRASS GINGER

a blend of ginger, lemongrass, rosehip and hibiscus for a zesty spicy punch

### PEPPERMINT

an invigorating tea that always refreshes

### CHAMOMILE BLOSSOMS

a perfect blend of chamomile flowers, rose petals and lavender buds

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## AFTERNOON TEA

### SAVOURIES

spinach & feta quiche  
spicy lentil roll  
mini croissant

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### TRIO OF FINGER SANDWICHES

free range egg mayonnaise & cress  
cheddar, onion marmalade & spinach  
mozzarella, tomato & pesto

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### FRESHLY BAKED SCONE

(traditional plain or fruit)  
with clotted cream & locally made raspberry preserves

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### MINI CAKES

pecan caramel brownie bite  
victoria sponge  
lemon meringue tart

SERVED WITH YOUR CHOICE OF LOOSE LEAF TEA OR  
LOCALLY ROASTED FILTER COFFEE

ADD A GLASS OF HIGHWEALD SUSSEX SPARKLING?

VEGAN OPTION  
AVAILABLE  
ON REQUEST