

THE ORCHARD ROOM GARDEN TOUR MENU

SAVOURY

Seasonal Soup of the Day (VG) Served with artisanal bread (GF available)	£7.50
Sandwich Selection Served with homemade vegetable crisps & Highgrove salad (GF available)	£9.50
Gardener's Plate Home cured meat, cheese selection, pickles, salad & artisanal bread (GF available)	£13.50
Highgrove Garden Salad (DF) Herb tabbouleh & heirloom tomato salad with homemade mayonnaise & freshly baked artisanal bread (VG available)	£10.50
Smoked Salmon & Leek Quiche With Highgrove salad & spicy tomato relish	£13.50
Artichoke & Pea Bubble & Squeak (GF & VG) With tomato relish & Highgrove salad	£12.50
Melted Cheddar Cheese Scone With Highgrove chutney	£7.50
Add a cup of seasonal soup with your savouries (VG)	£4.95

Allergies: If you have a food allergy or special dietary requirements, please inform a member of our team before placing your order. Whilst every care is taken to avoid cross-contamination, we do use allergenic ingredients in our kitchen.







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SWEET

Highgrove Afternoon Tea

£35.00 per person

A selection of sweet & savoury items served on a traditional 3 tiered stand and served with Prince of Wales Tea or freshly brewed filter coffee (VG & GF available)

The Highgrove Cream Tea

£10.50

Warm freshly baked plain & raisin scone with berry preserve and clotted cream served with Prince of Wales tea or freshly brewed coffee (VG & GF available)

Rhubarb and Custard "Victoria Sponge"

£6.50

Peach & Almond Tart

£6.50

Served with Chantilly cream

Chocolate Cake (GF & VG)

£6.50

Highgrove Café Gourmand

£7.50

Prince of Wales tea or freshly brewed filter coffee paired with our chef's selection of three bite-sized homemade cakes & pastries (VG & GF available)

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