



# SATURDAY 18TH JANUARY

## AFTERNOON TEA 'POP UP' EVENT

**2.30 / 2.45 or 3.00-5.00pm**

### SAVOURY

Tofu 'Crab' & Butterbean Mayo, Avocado, Granny Smith Apple Puree in Spinach Tortilla Wrap (\*gf)

Lightly Spiced Swede Fritters, Coconut Yoghurt, Carrot & Green Chilli Lime Pickle (gf)

Vegetable & Marinated Tofu Sushi Roll, Sesame & Wasabi Mayo (gf)

Creamed Cashew Wensleydale, Roasted Apricot & Leek on a Savoury Scone (gf)



### SWEET

Apple, Pear & Buckwheat Sponge, Lemon Buttercream & White Wine Soaked Fig (gf)

Japanese Chestnut & Cannellini Mousse Pudding, topped with Matcha Powder & Syrup Sweet Potato (gf)

Creme Patisserie, Chocolate & Pear Filo Mille Feuille (gf\*)



### HOT DRINK

Choose a tea of your choice from our extensive herbal tea menu Or Americano coffee

**£27.50** per person to include all of the above

### Aperitif

Glass of Prosecco £6.00 with Elderflower or Cassis liqueur £9

Hot Mulled Red wine with orange & cinnamon bark **£6.95**

Liquid Gold - freshly squeezed oranges, apples, carrots, ginger & turmeric **£6.50**

### Cocktails

Winter Bramble - gin, blackberry & rosemary syrup, ginger beer, berries, cinnamon £9

Espresso Martini - espresso, coffee liqueur & vodka £9.5

Spiced Apple Mojito - Spiced rum, fresh mint, lime & sparkling Apple, grape & ginseng

Refreshing Trip - Basil gin, CBD, lemon & basil sparkling presse, fresh basil £9

Bloody Mary - vodka, tabasco, Worcestershire sauce, celery, tomato juice, pepper £9

### Gin & Tonic £8.50

Manx Fynoderee Spring / Summer / Dry / Eldershee Rose / Kerala Chai

Darkberry gin / Aloe & Cucumber gin

### Wine

White: Chardonnay £6.50

Pino Grigio £5.50 / Rose 5.50

Red: Pinotage 6.50 / Malbec £6.50 / Merlot £6.50



tea  
TIME

**Limited spaces Book Now**

**[www.vibeplantbasedcafe.com](http://www.vibeplantbasedcafe.com)**

