

THE ROSEBERRY

CHELSEA FLOWER SHOW AFTERNOON TEA

SANDWICHES

Smoked and vanilla poached salmon

Cucumber, chive cream and keta caviar on beetroot bread

Prawn and avocado mayonnaise

Iceberg lettuce with tomato relish on herb bread

Braised black leg chicken

Charred peppers, curried fruit chutney with coriander on white bread

Roasted Hereford beef

Horseradish and celeriac coleslaw with watercress on brown bread

Finest Cotswold egg and black truffle

on white bread

Goat's cheese, bee pollen and viola flowers

Caramelised walnuts, pickled celery on brown bread

FRESHLY BAKED RAISIN AND PLAIN SCONES

Accompanied by Devonshire clotted cream,
strawberry jam, rose petal jelly and gooseberry jam and elderflowers

HAND-MADE PASTRIES

Forest delice

White chocolate and blueberry jelly with a madeleine pistachio biscuit

Passion fruit macaron

Classic almond macaron filled with a passion fruit cream

Chocolate tart

Chocolate mousse encased in a sweet chocolate pastry tart

Green apple

Confit of apple and elderflower with a light apple mousse served on puffed rice

Mandarin fan

Strawberry and lime parfait layered with sable paste and white chocolate

Praline profiterole

Choux pastry filled with a caramelised hazelnut cream

Pastry Chef

Emmanuel Bonneau

Bake Off - The Professionals, Winner 2018

THE ROSEBERRY

CHELSEA FLOWER SHOW VEGETARIAN AFTERNOON TEA

SANDWICHES

Avocado guacamole

Tomato, sweet corn, lime, coriander and red onion on a beetroot bread

Semi dried Heirloom tomatoes

Basil pesto and rocket on white bread

Grilled vegetables

With hummus on brown bread

Finest Cotswold egg and black truffle

on white bread

Classic Ratatouille

In a tomato sauce on brown bread

Goat's cheese, bee pollen, viola flowers

Caramelised walnuts, pickled celery on brown bread

FRESHLY BAKED RAISIN & PLAIN SCONES

Accompanied by Devonshire clotted cream, strawberry jam, rose petal jelly and gooseberry jam and elderflowers

HAND-MADE PASTRIES

Passion fruit macaron

Classic almond biscuits filled with a light passion fruit cream

Green apple

Apple mousse, apple brunoise and elderflower jelly served on a vanilla biscuit

Forest delice

Vanilla mousse, blueberry jelly and a pistachio sponge

Chocolate tart

Dark chocolate mousse, dark chocolate glaze and dark chocolate sweet paste base

Mandarin fan

Strawberry and lime mousse, strawberry jelly layered with shortbread and light green cocoa butter

Home-made praline profiterole

Choux paste filled with hazelnut cream

THE ROSEBERRY

CHELSEA FLOWER SHOW GLUTEN FREE AFTERNOON TEA

SANDWICHES

Smoked and vanilla poached salmon

Cucumber, chive cream and keta caviar on gluten free bread

Prawn and avocado mayonnaise

Iceberg lettuce with tomato relish on gluten free bread

Braised black leg chicken

Charred peppers, curried fruit chutney with coriander on gluten free bread

Roasted Hereford beef

Horseradish and celeriac coleslaw with watercress on gluten free bread

Finest Cotswold egg and black truffle

on gluten free bread

Goat's cheese, bee pollen and viola flowers

Caramelised walnuts, pickled celery on gluten free bread

FRESHLY BAKED GLUTEN FREE PLAIN & RAISIN SCONES

Accompanied by Devonshire clotted cream, strawberry jam, rose petal jelly and gooseberry jam and elderflowers

HAND-MADE PASTRIES

Passion fruit macaron

Classic almond biscuits filled with a light passion fruit cream

Green apple

Apple mousse, apple brunoise and elderflower jelly served on a vanilla biscuit

Forest delice

Vanilla mousse, blueberry jelly and a pistachio sponge

Chocolate tart

Dark chocolate mousse, dark chocolate glaze and dark chocolate sweet paste base

Mandarin fan

Strawberry and lime mousse, strawberry jelly layered with shortbread and light green cocoa butter

Coconut panna cotta

Accompanied with exotic fruit compote and a hint of lime

THE ROSEBERRY

CHELSEA FLOWER SHOW VEGAN AFTERNOON TEA

SANDWICHES

Avocado guacamole

Tomato, sweet corn, lime, coriander and red onion on a beetroot bread

Semi dried Heirloom tomatoes

Basil pesto and rocket on white bread

Grilled vegetables

With hummus on brown bread

Classic Ratatouille

In a tomato sauce on brown bread

Marinated artichoke

Black olive tapenade, roasted peppers on white bread

Tofu and bee pollen

Pickled celery, caramelized walnuts on brown bread

FRESHLY BAKED RAISIN & PLAIN SCONES

Accompanied by strawberry jam, rose petal jelly & Gooseberry jam and elderflowers

HAND-MADE PASTRIES

Passion fruit macaron

Classic almond biscuits filled with a light passion fruit cream

Green apple

Apple mousse, apple brunoise and elderflower jelly served on a vanilla biscuit

Forest delice

Vanilla mousse, blueberry jelly and a pistachio sponge

Chocolate tart

Dark chocolate mousse, dark chocolate glaze and dark chocolate sweet paste base

Mandarin fan

Strawberry and lime mousse, strawberry jelly layered with shortbread and light green cocoa butter

Coconut panna cotta

Accompanied with exotic fruit compote and a hint of lime