

THE
MAHARANI CHAI

EXPERIENCE

SATURDAY 11TH MAY 2019

KATE FASSNIDGE HALL NORTHWOOD

AFTERNOON TEA MENU
EMPOWERMENT AND MEDITATION

COMPLIMENTARY WELCOME DRINK

UNLIMITED DRINKS

MASALA CHAI

FRESHLY BREWED MASALA CHAI USING CHIN'S OWN BLEND OF TEA SPICE & KENYAN BLACK TEA
(VEGAN OPTION AVAILABLE)

GOLDEN TURMERIC AND CINNAMON LATTE

WARMING TURMERIC AND CINNAMON LATTE MADE WITH NON-DAIRY MILK
(SWEETENED WITH AGAVE)

HERBAL TEA

LEMONGRASS AND GINGER OR ROSE AND RASPBERRY

SAVOURY

SPROUTED MOONG BHEL CHAAT

A TEXTURED MIX OF CRUNCHY PUFFED RICE, SPROUTED LENTILS AND
BLACK CHICKPEAS SERVED WITH CHUTNEY AND JEWELS OF POMEGRANATE
(ALLERGENS/CONTAINS: SULPHITES)

STEAMED RICE CAKE SKEWER

SOFT SPONGY FERMENTED RICE AND LENTIL CAKE SKEWER SERVED WITH
CREAMY AVOCADO AND COCONUT CHUTNEY
(ALLERGENS/CONTAINS: SULPHITES)

BOMBAY POTATO BUNS

MINI SESAME BUNS FILLED WITH BOMBAY POTATO, CORIANDER PEANUT PESTO AND POMEGRANATE
(ALLERGENS/CONTAINS: WHEAT, SESAME, NUTS (PEANUT))

SWEET

LUXURIOUS CHOCOLATE CHIA PUDDING

A RICH VELVETY CHOCOLATE PUDDING DRESSED WITH FRESH FRUIT (VEGAN)
(ALLERGENS/CONTAINS: SULPHITES)

ROYAL SHORTBREADS

MELT IN THE MOUTH SAFFRON AND CARDAMOM SHORTBREADS (VEGAN OPTION AVAILABLE)
(ALLERGENS/CONTAINS: WHEAT, DAIRY)

CINNAMON SCONES

SCONES SERVED WITH CLOTTED CREAM AND FRUIT PRESERVE (VEGAN OPTION AVAILABLE)
(ALLERGENS/CONTAINS: WHEAT, DAIRY)

Our whole menu is eggless; please notify if you require
a full vegan menu upon placing your order.