

CARRIAGES

BAR & BRASSERIE

AFTERNOON TEA

menu

MEETINGS

As a popular venue for corporate events we know exactly what you need to make the day run smoothly and our dedicated events team are here to assist you every step of the way.

Our 4 versatile function suites have a capacity of 2-120 delegates. With complimentary Wi-Fi and parking your meeting or event is bound to both impress and inspire.

To take advantage of our FREE Wi-Fi just log on to Brend Hotels Wi-Fi and follow the instructions

Afternoon Tea

Served from 2.30pm-5.00pm

CARRIAGES CREAM TEA 1236 kcal **D, G, E** 8.50

Enjoy a traditional Devon cream tea served with two fresh scones, strawberry jam, Devon clotted cream and a pot of freshly brewed tea or coffee

CARRIAGES AFTERNOON TEA 1690 kcal **G, CR, E, D, M, N, P, SO** 17.50

A Devon scone served with clotted cream and strawberry jam

Finger sandwiches **(GF?)**

Cucumber | Prawn Marie Rose | Free range egg and mayonnaise
Honey roast gammon ham and tomato

Mini Victoria sponge cake, millionaire shortbread, chocolate brownie and macaroons

Served with a pot of freshly brewed tea or coffee

TOASTED TEA CAKE 373 kcal **G, D** 3.95

Served with butter and preserves

ASSORTED BISCUITS **(V)** **G, E, D, SU, SO** 1.50

Beverages

TEA SELECTION 3.00

Ceylon, Earl Grey, lemon tea, chamomile, green tea, peppermint tea, summer berry and decaffeinated tea

CAFETIERE OF COFFEE / DECAFFEINATED 3.50

With hot milk, cold milk or cream

LATTE / FLAT WHITE 3.75 CAPPUCINO 3.75

AMERICANO 3.50 ESPRESSO 3.25

LIQUEUR COFFEE 7.00 HOT CHOCOLATE 3.75

ADD SYRUP 0.60 ICED LATTE 3.75

Vanilla | Caramel

Gingerbread | Hazelnut

MILK SUBSTITUTES 0.25

Oat | Soya

MINI BOTTLE OF PROSECCO 6.50

BOTTLE OF PROSECCO 32.00

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 kcal a day.

(GF) These dishes are Gluten Free **(V)** Vegetarian **(VE)** Vegan

(GF?) Can be made Gluten Free (Please ask when ordering)

(VE?) Can be made Vegan (Please ask when ordering)

D - Dairy **G** - Gluten **M** - Mustard **E** - Egg - **Mo** - Molluscs

CR - Crustacean **C** - Celery **N** - Nuts **F** - Fish **SU** - Sulphur Dioxide

S - Sesame **SO** - Soya **P** - Peanuts **L** - Lupin

Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen-free or fulfill dietary requirements due to possible cross-contamination during production.



carriagesbrasserie.co.uk


B R E N D
C O L L E C T I O N

HOTELS | RESTAURANTS | SPAS