

Les Boissons

INCLUDED IN THE SERVICE OF YOUR AFTERNOON TEA IS A LARGE POT OF TEA OF CHOICE OR A COFFEE OR A SOFT DRINK. PLEASE SELECT FROM THIS SECTION

Tea	Coffee
PREMIUM FAIRTRADE	ESPRESSO £2.25
ENGLISH BREAKFAST TEA £2.75	DOUBLE ESPRESSO £2.95
PREMIUM FAIRTRADE	AMERICANO £2.95
EARL GREY £2.75	CAPPUCCINO £2.95
PREMIUM FAIRTRADE	CAFFE LATTE £2.95
GREEN TEA £2.75	LUXURY HOT CHOCOLATE £3.45
ASSAM, DARJEELING £2.95	DECAFFEINATED COFFEE AVAILABLE
FRUIT & HERBAL INFUSIONS	
CAMOMILE,	<i>Soft Drinks</i>
PEPPERMINT,	OLD FASHIONED LEMONADE £1.95
RED BERRY & FLOWER,	ORANGE JUICE £2.25
LEMON GRASS & GINGER,	
ORGANIC REDBUSH £2.95	BOTTLED MINERAL WATER
DECAFFEINATED TEA £2.75	STILL OR SPARKLING – SMALL £1.95

Spring Drinks

ADDITIONAL DRINKS MAY BE CHOSEN FROM OUR RANGE OF SPRING DRINKS, FEATURING COCKTAILS, CHAMPAGNES, PROSECCOS AND SELECTED WINES.

PROSECCO WITH EITHER	OLD FASHIONED LEMONADE £1.95
CRÈME DE FRAMBOISE,	JUG OF OLD FASHIONED
CRÈME DE CERISE	LEMONADE £7.95
OR ELDERFLOWER £6.95	PINK LEMONADE £1.95
GORDONS PINK GIN AND TONIC £6.95	JUG OF PINK LEMONADE £7.95
BOMBAY SAPPHIRE	ELDERFLOWER PRESSE £1.95
GIN AND TONIC £6.95	JUG OF ELDERFLOWER PRESSE £7.95
PIMM'S AND LEMONADE £6.95	PERONI £4.30
JUG PIMM'S AND LEMONADE £19.95	ESTRELLA DAMM £4.30
APEROL SPRITZ £7.95	BOTTLE OF STILL OR
MOJITO £6.95	SPARKLING WATER – LARGE £3.95
JUG OF MOJITO £19.95	ROSE LEMONADE
STRAWBERRY DAQUIRI £6.95	BY FENTIMANS £3.95
JUG OF STRAWBERRY DAQUIRI £19.95	CURIOSITY COLA
PINA COLADA £6.95	BY FENTIMANS £3.95
JUG OF PINA COLADA £19.95	WILD ENGLISH ELDERFLOWER
	BY FENTIMANS £3.95



Wines and Champagnes



White Wine
CHATEAU BOUSQUET BLANC,
GRAVES, BORDEAUX, FRANCE, 2013

Bottle 750ML £26.95
 Glass 175ML £6.95

A BOUQUET OF FRAGRANT PEARS WITH GENTLE LEMON AND SILVERY TONES

Red Wine
PINOT NOIR, DOMAINE V LA GRANGE,
LANGUEDOC-ROUSSILLON,
VIN D'OC FRANCE, 2015

Bottle 750ML £26.95
 Glass 175ML £6.95

VERY ELEGANT WITH ESSENCE OF RED BERRIES CHERRY AND PLUM WITH A HINT OF VANILLA

Bollinger Champagne
BOLLINGER, BRUT, SPECIAL CUVÉE,
AY, FRANCE

Bottle 750ML £89.95

THE INTENSITY OF THE PINOT NOIR GRAPE GIVES THIS CHAMPAGNE A SUPERB FULL BODIED TASTE

Prestige Champagne
LOUIS ROEDERER, BRUT PREMIER

Bottle 750ML £79.95

FROM THE MAKER OF CRISTAL BASED IN REIMS FOUNDED IN 1776 THIS CHAMPAGNE WAS DESIGNED FOR THE TSAR OF RUSSIA. BRUT PREMIER IS THE QUINTESSENCE OF LOUIS ROEDERER'S HOUSE STYLE EXUDING QUALITY AND GLAMOUR

Pink Champagne
LA ROMANTIQUE, GRAND ROSE, VERZENAY

Bottle 750ML £59.95

BEAUTIFUL PINK COLOUR, BOUQUET OF RIPE BERRIES WITH A FRESH MEDIUM BODY. A DELICIOUSLY RICH CHAMPAGNE WITH A FRUITY AND NUTTY TASTE

Vintage Prosecco
CAMUL, VINI TONON, VINTAGE
VALDOBBIADENE D.O.C.G, VENETO, 2016

Bottle 750ML £32.95

A MOST SOPHISTICATED TASTE OF LIGHT CHAMPAGNE. DELIGHTFULLY DRY WITH SOFT VANILLA AND BRIOCHE

Rosé Sparkling
ROSE BRUT, PAUL DE COSTE, FRANCE

Bottle 750ML £26.95
 Glass 125ML £5.95

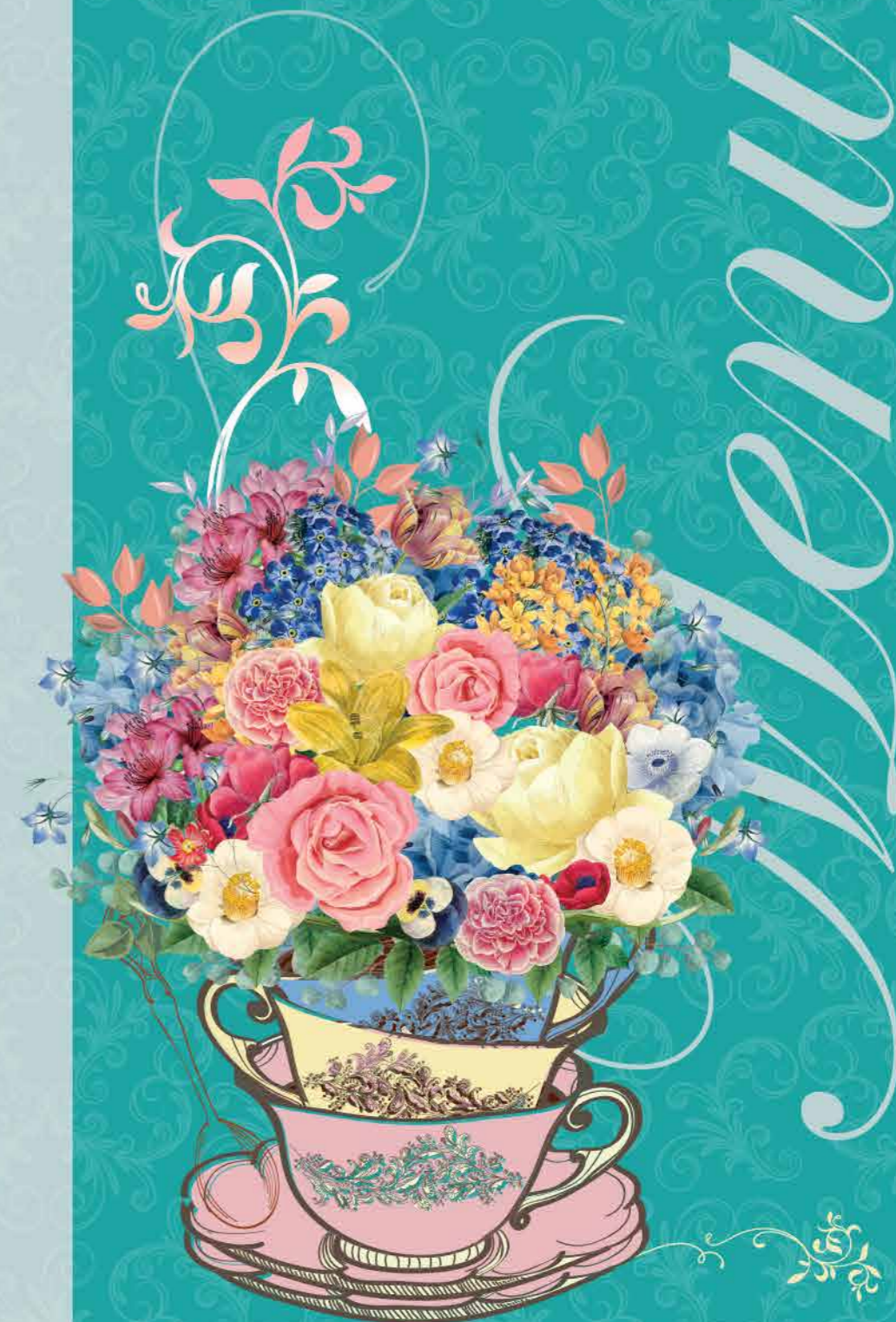
PINOT NOIR GRAPES GATHERED AT NIGHT TO RETAIN THEIR FRESHNESS AND FLAVOUR. BEAUTIFUL PINK COLOUR OF RASPBERRIES AND ROSES. SOFTLY DRY

Sparkling Wine
PROSECCO, TREVISO, LUCIE,
"L'ANGELO DEL FOCOLARE", ITALY

Bottle 750ML £26.95
 Glass 125CL £5.95

"L'ANGELO DEL FOCOLARE" - THE ANGEL OF THE HEARTH. THIS VERONESE PROSECCO EXHIBITS AN EXQUISITE, FINE MOUSSE WITH A LONG ELEGANT FINISH ACCOMPANIED BY ENTICING AROMAS OF WHITE RASPBERRIES

WOBURN ORANGERY AT THE WOBURN COFFEE HOUSE



WOBURN ORANGERY WEDDINGS

The perfect setting for small boutique Weddings

Please enquire: Karen@woburncoffeehouse.co.uk



Spring Traditional Afternoon Tea

THAI GREEN CURRY RISOTTO TOPPED WITH BLACK SESAME SEEDS, AND A CARROT AND CORIANDER BHAJI

CORNISH CRAB, AVOCADO AND CHIVE TERRINE ROLLED IN NORI, WITH AN APPLE PUREE AND TAPIOCA CRISP

ROASTED DUO OF BEETROOT AND GOATS CHEESE TERRINE, WITH AN APPLE PUREE AND TAPIOCA CRISP (V)

HAM HOCK AND QUAIL'S EGG SALAD WITH BROWN BUTTER CROUTONS, DRESSED IN A WHOLEGRAIN MUSTARD AND HONEY VINAIGRETTE, FINISHED WITH WASABI PEAS

SMOKED APPLEWOOD CHEDDAR AND QUAIL'S EGG SALAD WITH BROWN BUTTER CROUTONS, DRESSED IN A WHOLEGRAIN MUSTARD AND HONEY VINAIGRETTE, FINISHED WITH WASABI PEAS (V)

ASPARAGUS, PEA AND BLACK GARLIC TARTLETS, GARNISHED WITH A CHORIZO CRISP

MACKEREL, FENNEL AND DILL FILLED POPPY SEEDED ÉCLAIR, TOPPED WITH A LIMONCELLO GLAZE

LEMON AND DILL INFUSED FREE RANGE EGG MAYONNAISE FILLED POPPY SEEDED ÉCLAIR, TOPPED WITH A PARSLEY AND CHIVE GLAZE (V)

WOBURN COFFEE HOUSE CURED CARPACCIO OF BRESAOLA, HORSERADISH JELLY AND RED SILVER SKIN ONIONS, ON A TOASTED PORCINI MUSHROOM BRIOCHE

BLACK PEPPER MASCARPONE WITH PICKLED ENOKI MUSHROOMS, ON A TOASTED PORCINI MUSHROOM BRIOCHE (V)

COCONUT AND LIME SCONES, SERVED WITH STRAWBERRY CONSERVE AND COCONUT CLOTTED CREAM

TRADITIONAL HOME-MADE DANISH PASTRIES WITH A TONKA BEAN CRÈME PATISSERIE, APRICOTS AND FONDANT ICING

WOBURN COFFEE HOUSE OPERA CAKE, WITH LAYERS OF COCONUT DACQUOISE, CHOCOLATE FEUILLETINE, BANANA CUSTARD AND SALTED CARAMEL, TOPPED WITH A CHOCOLATE MIRROR GLAZE AND RASPBERRY CHAMBORD CREAM

LAYERS OF LEMON POSSET TOPPED WITH A WHITE CHOCOLATE AND PROSECCO MOUSSE, SERVED WITH A CRANBERRY AND PISTACHIO BISCOTTI

CARROT, ORANGE AND CARDAMOM PÂTE DE FRUITS

ALL SERVED WITH A LARGE POT OF TEA OF CHOICE

£29.95 PER PERSON



Spring Celebration Afternoon Tea

COMMENCING WITH:

BEETROOT RAVIOLI WITH RICOTTA, LEMON AND SPINACH FILLING, TOPPED WITH AN APPLE AND BEETROOT PURÉE AND PICKLED SHALLOTS

~

ORIENTAL SPICED STICKY LAMB FILLED RICE BASKET, GARNISHED WITH SPRING ONIONS AND A CHILLI AND MINT CAVIAR
ORIENTAL SPICED STICKY SESAME CARROTS FILLED RICE BASKET, GARNISHED WITH SPRING ONIONS AND A CHILLI AND MINT CAVIAR (V)

~

HALIBUT AND LEMONGRASS MOUSSELINE WRAPPED IN CRISPY POTATO NOODLES, SERVED WITH A PETIT POIS GEL – "FISH & CHIPS"
TENDER STEM BROCCOLI WRAPPED IN CRISPY POTATO NOODLES SERVED WITH A PETIT POIS GEL (V)

FOLLOWED BY SERVICE OF THE FIVE TIERED TRADITIONAL AFTERNOON TEA STAND

~

ALL SERVED WITH A LARGE POT OF TEA OF CHOICE

£39.95 PER PERSON

All of our Afternoon Tea's are hand crafted in their entirety for your enjoyment. Individual dietary requirements can always be catered for. Simply let us know at the time of making your reservation, as individual requirements may not always be possible on the day.

In addition to our handmade Traditional Afternoon Tea and Celebration Afternoon Tea we also offer a Vegan Afternoon Tea, a Vegetarian Afternoon Tea and Pescatarian Afternoon Tea and a Gluten Free Afternoon Tea. If you request a nut free Afternoon Tea we will endeavour to ensure that there are no nuts in the Afternoon Tea offering – however all afternoon tea products are produced in an environment where nuts are used and we cannot guarantee that our food is 100% free from nut traces

Vegetarian alternative (V)

There is a 10% discretionary service charge for groups of five and over



Introducing The New WOBURN COFFEE HOUSE Vegan Afternoon Tea Menu

RED PEPPER RELISH ON CORIANDER BLINI WITH CAPER FLOWERS
ROASTED BEETROOT AND WALNUT VOL AU VENT
CRISPY QUINOA, CHICORY AND SLOE GIN DRESSED SALAD

AUBERGINE AND CHICKPEA BON BONS, WITH A HARISSA AND COCONUT YOGHURT, TOPPED WITH CRISPY ONIONS
RATATOUILLE PUFF PASTRY PARCEL

LAPSANG SUCHON INFUSED RIBBONS OF CARROT, SHREDDED SEAWEED AND VEGAN CREAM CHEESE EN-CROUTE

APRICOT AND ALMOND SCONES, VEGAN CLOTTED CREAM AND PRESERVE

PISTACHIO MACAROONS
BLACK CHERRY AND COCOA CUPCAKE,
CREAM CHEESE FROSTING AND KIRSCH-SOAKED CHERRIE

RASPBERRY AND ROSE WATER MOUSSE AND SESAME TUILLE
BLACKCURRANT PÂTE DE FRUIT

ALL SERVED WITH A LARGE POT OF TEA OF CHOICE

TRADITIONAL PRICE £29.95 PER PERSON

Vegan Celebration Afternoon Tea

STICKY CAULIFLOWER BOA BUNS, SWEET CHILLI DIPPING SAUCE
SMOKED SWEETCORN AND SPRING ONION CHOWDER
WITH FRESHLY BAKED RED PEPPER AND CHIVE ROLLS
MUSHROOM TORTELLINI WITH TOMATO CONSOMMÉ

FOLLOWED BY THE SERVICE OF OUR VEGAN TRADITIONAL AFTERNOON TEA

ALL SERVED WITH A LARGE POT OF TEA OF CHOICE

TRADITIONAL PRICE £39.95 PER PERSON

Our vegan menu has been created by our Head Chef Drew Quy using vegan-friendly ingredients and local produce. This menu does contain the use of nuts throughout.