

The
FOLIO
Bar & Kitchen
Cambridge

FELLOWS AFTERNOON TEA

£28.00 per person

All dishes are homemade and freshly prepared by our in-house Pastry Chef

SAVOURIES

*Sundried Tomatoes and Guacamole on a Sourdough Croute
Prosciutto, Caramelised Onion & Burrata on Toasted Crumpet Loaf
Crayfish Cocktail, Marie Rose Dressing, Gem lettuce
Beetroot and Feta Tart*

SCONES

*Plain Scones
Strawberry Jam and Clotted Cream*

SWEET TREATS

*Strawberry Trifle
Blueberry Cobbler Tart
Raspberry Shortcake
Chocolate Orange Cake*

*Choose from our selection of specialty loose leaf teas including:
Chamomile, Earl Grey, English Breakfast, Ginger and Lemon,
Jasmine Princess, Peppermint and Masala Tea*

*Kindly advise our team at least 24 hours from your booking
should you have any allergies or intolerances we need to be aware of.
A discretionary service charge of 10% will be added to your bill.
Menu may change based on availability. VAT is included at the current rate.*



The
FOLIO
Bar & Kitchen
Cambridge

FELLOWS VEGAN AFTERNOON TEA

£28.00 per person

All dishes are homemade and freshly prepared by our in-house Pastry Chef

SAVOURIES

*Sundried Tomatoes and Guacamole on a Sourdough Croute
Caramelised Onion & Grilled Broccoli on a Sourdough Croute
Wild Mushroom Arancini with Truffle Vegan Mayo
Beetroot and Maple Tart*

SCONES

*Vegan Plain Scones
Strawberry Jam and Flora Butter*

SWEET TREATS

*Strawberry Trifle
Blueberry Cobbler Tart
Raspberry Eton Mess
Chocolate and Orange Mousse*

*Choose from our selection of specialty loose leaf teas including:
Chamomile, Earl Grey, English Breakfast, Ginger and Lemon,
Jasmine Princess, Peppermint and Masala Tea*

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The
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Cambridge

FELLOWS VEGETARIAN AFTERNOON TEA

£28.00 per person

All dishes are homemade and freshly prepared by our in-house Pastry Chef

SAVOURIES

*Sundried Tomatoes and Guacamole on a Sourdough Croute
Caramelised Onion & Grilled Broccoli on a Sourdough Croute
Wild Mushroom Arancini with Truffle Mayo
Beetroot and Feta Tart*

SCONES

*Plain Scones
Strawberry Jam and Clotted Cream*

SWEET TREATS

*Strawberry Trifle
Blueberry Cobbler Tart
Raspberry Shortcake
Chocolate Orange Cake*

*Choose from our selection of specialty loose leaf teas including:
Chamomile, Earl Grey, English Breakfast, Ginger and Lemon,
Jasmine Princess, Peppermint and Masala Tea*

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