

AUTUMN AT COWORTH • PARK

A golden hush across the land.

The estate shifts into deeper tones. Copper leaves line the Lime Grove and butter-yellow trees frame every path. The Sunken Garden glows with late colour, and the kitchen garden offers its final harvest. Autumn feels rich, grounding, and quietly vibrant. The perfect moment for a warm pot of tea and something seasonal beside you.

VEGETARIAN ORCHARD AFTERNOON TEA

SAVOURY

Yorkshire Parkin with goats' cheese and estate plum

SANDWICHES

Bergamot pickled cucumber with cream cheese
on wholemeal bread

Coronation chickpea with coriander on onion bread

English Brie with orchard chutney on beetroot bread

Burford Brown egg mayonnaise with garden sage on white bread

FRESHLY BAKED CONES

Served with damson, bay and Earl Grey jam,
strawberry preserve and clotted cream

PASTRIES

Pear, almond and cardamom cake

Signature chocolate choux with puffed rice
and buckwheat praline

Blackberry and olive oil 'sandwich'

Orchard plum, estate honey and mascarpone tart

SAVOUR A SLICE

Orange marmalade cake with orange blossom cream