



# Holiday Tea

**SATURDAY, DECEMBER 3, 2022**

**SEATINGS: 11AM OR 11:30AM**

**\$44.50 Adults, \$22.50 Kids**

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## ASSORTED FINE TEAS

### FIRST COURSE

Charcuterie Board with Dried Nuts and Crackers **gf**

Spinach, Blood Orange, Currants, Candied Pecans,  
Radicchio, Point Reyes Blue Cheese **vgt, gf**

Quinoa with Caramelized Red Onion Wedges,  
Roasted Carrot, Avocado, Almonds,  
Orange and Roasted Garlic Vinaigrette **v, gf**

### SECOND COURSE

Smoked Salmon Dill and Cream Cheese on Rye

Confit Aubergine, Tomato Jam on Olive Bread **vgt**

English Cucumber, Herb Ricotta on Sourdough **vgt**

Brie de Meaux, Marinated Cranberries **vgt**

Goat Cheese Tartlets

Assorted Macarons

Flourless Chocolate Torte **vgt, gf**

Chocolate Trifle **gf**

Blueberry White Chocolate Chip Scones

Served with Clotted Cream and Lemon Curd **vgt**

**v · vegan | vgt · vegetarian | gf · gluten-free**





# Holiday Tea

**SATURDAY, DECEMBER 10, 2022**

**SEATINGS:** 11AM OR 11:30AM

\$44.50 Adults, \$22.50 Kids

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## **ASSORTED FINE TEAS**

### **FIRST COURSE**

Charcuterie Board with Dried Nuts and Crackers **gf**

Sweet Baby Gem, Candied Olives, Golden Beets,  
Radishes, Orange, Champagne Vinaigrette,  
Goat Cheese **vgt, gf**

Toasted Farro, Dates, Acorn Squash, Mache, Pistachio,  
Poppy Seed Yogurt Dressing **vgt, gf**

### **SECOND COURSE**

Smoked Salmon Cream Cheese with Cornichons **vgt**

Duck with Luxardo Cherries on Rosemary Bread

Prosciutto, Nasturtium and Fig on Focaccia

Point Reyes Blue Cheese with Grapes, Celery on White Bread **vgt**

Deviled Eggs with Smoked Salmon and Trout Roe **gf**

Blinis with Creme Fraiche and Caviar

Sticky Toffee Pudding **vgt**

Ricotta, Polenta and Rhubarb Cake **vgt, gf**

Rice Pudding with Spiced Plum **gf**

Sultana Madeleines Dipped in Chocolate

Lemon Glazed Scones **vgt**

Served with Clotted Cream

**vgt · vegetarian | gf · gluten-free**



# Holiday Tea

**SATURDAY, DECEMBER 17, 2022**

**SEATINGS: 11AM OR 11:30AM**

**\$44.50 Adults, \$22.50 Kids**

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## ASSORTED FINE TEAS

### FIRST COURSE

Charcuterie Board with Dried Nuts and Crackers **gf**

Kale Caesar Salad with Parmigiano Reggiano **vgt**

Quinoa with Roasted Sweet Potato, Haricot Verts,  
Cherry Tomato, Turmeric Honey Mustard Vinaigrette **v, gf**

### SECOND COURSE

Cheddar and Caramelized Red Onion on Walnut Bread **vgt**

Persimmon and Blue Cheese on Sourdough **vgt**

Coronation Chicken Salad on White Bread

Wexford Pastrami, Rocket and Horseradish on Rye

Egg Custard Inside the Shell with Caviar **gf**

Lemon and Mint Meringue **vgt, gf**

Pate de Fruit **vgt, gf**

Almond Financier with Raspberry Compote **vgt**

Honey Sponge Cake with Chamomile **gf**

Chocolate and Caramel Sable **vgt**

Traditional English Berry Trifle **vgt**

Served with Clotted Cream

**vgt · vegetarian | gf · gluten-free**

