



Holiday Tea

SATURDAY, DECEMBER 3, 2022

SEATINGS: 11AM OR 11:30AM

\$44.50 Adults, \$22.50 Kids

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ASSORTED FINE TEAS

CHARCUTERIE BOARD

with Dried Nuts and Crackers *gf*

SAVORY TEA SANDWICHES

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*

SIDES

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*

Goat Cheese Tartlets

SWEETS

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

CHARCUTERIE BOARD

with Dried Nuts and Crackers *gf*

SAVORY TEA SANDWICHES

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*

SIDES

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*

Deviled Eggs with Smoked Salmon and Trout Roe *gf*

Blinis with Creme Fraiche and Caviar

SWEETS

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

CHARCUTERIE BOARD

with Dried Nuts and Crackers **gf**

SAVORY TEA SANDWICHES

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

SIDES

Kale Caesar Salad with Parmigiano Reggiano **vgt**

Quinoa with Roasted Sweet Potato, Haricot Vert,

Cherry Tomato, Turmeric Honey Mustard Vinaigrette **v, gf**

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

SWEETS

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

