

February High Tea Menu



Starter

Greek Lemon Soup with Puff Twist

Savories

Cucumber & Watercress Sandwich
(Refreshing cucumber sandwich with watercress)

Mini-Beef Wellington
(Tender beef, with mushroom, in puff pastry)

Blue Cheese Mascarpone and Red Onion Confit Quiche
(Caramelized red onion quiche with Gorgonzola cheese)

Chicken Salad Ribbon Sandwich
(3 layers of bread filled with chicken salad and grapes)

Caprese Sandwich
(Sandwich filled with sweet grape tomatoes, mozzarella, and basil)

Scones & Fruit

Cherry & Almond Scone
(Cream scone with cherries, topped with almond glaze)

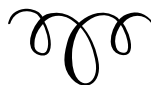
Desserts

Candy Bar Pie
(Cookie shell filled with chocolate, caramel, and crispy caramel bits)

Chocolate French Macarons
(Almond meringue cookie filled with chocolate truffle)

Strawberry Shortcake
(Sponge cake filled with strawberries & cream)

Lavender Cake
(Moist cake flecked with lavender, topped with honey-lemon buttercream)



\$29.95 per person

{a passion for delicious}