

January High Tea Menu

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Starter

Cream of Broccoli Soup

(Puree of broccoli and spinach with a touch of cream)

Savories

Cucumber and Mint Sandwich

(Refreshing cucumber with mint & cream cheese spread)

Egg and Watercress Sandwich

(Egg salad sandwich pinwheels topped with watercress)

Miniature Hot Brown

(Turkey & ham on baguette with sun-dried tomato aioli)

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)

Scones

Blackberry & Blueberry Scone

(Cream scone with fresh blackberries and blueberries topped with lemon glaze)

Desserts

Chocolate-Caramel Trifle

(Chocolate almond cake, layered with chocolate pudding and caramel)

Portuguese Custard Tart

(Dense vanilla custard in flaky puff pastry cup)

Lemon Bar

(Tart lemon curd on shortbread cookie crust)

Raspberry Rugelach

(Cream cheese crescent cookie filled with raspberry jam)

Decorative flourish

\$32.95 per person

{a passion for delicious}