

May High Tea Menu



Starter

Cream of Mushroom Soup

Savories

Open-face Cucumber Sandwich

(Refreshing cucumber sandwich with micro greens)

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)

Croque-monsieur

(Ham and Brie cheese on croissant, topped with poached pear)

Caprese Salad on Focaccia

(Roasted tomatoes with mozzarella on house-made focaccia bread)

Scones

Blackberry & Mango Scone

(Blackberry cream scone with fresh mango puree glaze)

Desserts

Strawberry Charlotte

(Bavarian cream encased in mini-ladyfingers)

Fresh Fruit Tart

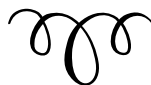
(Variety of fruits atop rich pastry cream)

Zebra Cheesecake

(Chocolate swirl vanilla cheesecake)

Chocolate Cinnamon-Spiced Cookie

(Iced chocolate shortbread laced with cinnamon)



\$29.95 per person

{a passion for delicious}