

October High Tea Menu



Starter

Potato-Leek Soup

Savories

Cucumber & Watercress Sandwich

(Refreshing cucumber sandwich with lemon & mint cream cheese)

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)

Turkey & Fruit Pate Ribbon Sandwich

(Three layers of bread filled with turkey and dried fruit cream cheese)

Apple Harvest Tea Sandwich

(Toasted cinnamon-raisin bread filled with apples and Brie cheese)

Scones

Pear Scone

(Pear cream scone with vanilla glaze)

Desserts

Raspberry Snow Bar

(White chocolate blondie with raspberry filling)

Black Forest Chocolate Soufflé Cake

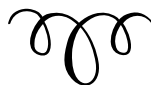
(Flourless chocolate cake topped with cherries and whipped cream)

Almond-Lemon Tea Cake

(Moist almond-lemon pound cake filled with lemon Bavarian cream)

Death-By-Chocolate Rosette Shortbread

(Chocolate shortbread cookie topped with chocolate truffle rosette)



\$29.95 per person

{a passion for delicious}