

# December High Tea Menu

## *De* Starter

### Roasted Winter Vegetable Soup & Puff Twist

(Puree of roasted carrots, parsnip, yams, and butternut squash, with crispy breadstick)

## Savories

### Green Goddess Cucumber Sandwich

(Refreshing cucumber sandwich with carrot & 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)

### Yorkshire Pudding filled with Roasted Tomato & Basil

(Popover filled with roasted tomato, basil, and cream mixture)

### Turkey, Brie & Bacon Jam Sandwich

(Open-faced croissant with turkey, Brie and house-made bacon jam)

### Ham, Tomato, and Cheddar Sandwich

(Ribbon sandwich filled with ham, tomato, and cheddar cheese)

## Scones & Fruit

### Cranberry & White Chocolate Scone

(Cream scone with fresh cranberries & white chocolate, topped with orange glaze)

## Desserts

### Gingerbread Reindeer

(Festive gingerbread cookie)

### Christmas Petit Four

(Moist almond cake filled with raspberry)

### Peppermint Cheesecake Trifle

(Candy cane topped peppermint cheesecake & chocolate crumb trifle)

### Chocolate Covered Cherry Cookie

(Maraschino cherry covered with chocolate fudge brownie)

*\$35.00 per adult*

*\$30.00 per child (Under 11)*

{ a passion for delicious }