

# April High Tea Menu

*le*

## Starter

Cream of Asparagus Soup with Puff Twist

## Savories

Cucumber & Herb Sandwich

(Refreshing cucumber sandwich with mixed herbs)

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)

Parisian Chicken Salad Sandwich

(Chicken with fresh apple, celery, raisins, and mayonnaise-dijon dressing)

Toasted ham, Brie and Grilled Pineapple Sandwich

(Toasted sourdough filled with ham, Brie and grilled pineapple)

## Scones & Fruit

Strawberry Scone

(Cream scone with fresh strawberries)

## Desserts

Blueberry White Chocolate Blondie

(Moist chewy bar with Callebaut fine Belgium white chocolate and fresh blueberries)

Chantilly Aux Framboises

(Raspberry cream, topped with whipped cream)

Chocolate Mousse Cake

(Valrhona chocolate cake with Callebaut fine Belgium chocolate mousse fillings)

Lemon Meringue Tart

(Shortbread topped with lemon curd and meringue)

*le*

*\$48.00 per person*

{ a passion for delicious }