

# April High Tea Menu



## Starter

Sweet Corn Bisque 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, grapes, and mayonnaise-dijon dressing)

Toasted ham, Brie, and Pineapple Chutney Sandwich  
(Toasted sourdough filled with ham, Brie, and house made pineapple chutney)

## Scones & Fruit

Strawberry Scone  
(Cream scone with fresh strawberries)

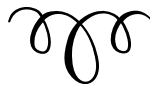
## Desserts

Opera Cake  
(Coffee syrup-soaked almond cake with layers of chocolate, coffee, and vanilla buttercream)

Chocolate Mousse  
(Rich and creamy dessert made with Callebaut fine Belgium chocolate)

Frozen White Chocolate Cream Puff  
(Airy choux pastry filled with indulgent Belgium white chocolate cream)

French Macaron  
(Delicate French meringue-based sandwich cookie)



*\$48.00 per person*

*\* Price different for holidays and special events*

{a passion for delicious}