

October High Tea Menu

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Starter

Loaded Potato Soup with Puff Twist

Savories

Cucumber Sandwich

(Refreshing cucumber sandwich)

Mini-Beef Wellington

(Tender beef, with mushroom, in puff pastry)

Caramelized Red Onion Confit Quiche

(Caramelized red onion with Gorgonzola cheese)

Turkey & Cranberry/Apricot Cream Ribbon Sandwich

(Turkey with cranberry/apricot cream cheese filling)

Egg Salad Profiterole

(Cheese profiterole filled with egg salad, tomato, and lettuce)

Scones

Pear Scone

(Cream scone with fresh pears)

Desserts

Guava Pastry

(Puff pastry filled with guava paste and cream cheese)

Crème Bavaois

(Creamy, silky crème anglaise pudding topped with berry coulis)

Spiced Gingerbread Cake

(Moist gingerbread cake with cream cheese frosting)

Chocolate Truffle Shortbread

(Chocolate shortbread, topped with fine Belgium chocolate ganache)

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\$48.00 per person

(Special event prices may vary)

{a passion for delicious}