

March High Tea Menu

De

Starter

Loaded Baked Potato Soup with Puff Twist
(Potato soup with bacon, cheddar cheese, chives)

Savories

Cucumber & Dill Sandwich
(Refreshing cucumber sandwich with Dill)

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)

Corned Beef Tea Sandwich
(Corned beef, provolone, and cabbage with thousand island dressing)

Creamy Chicken & Vegetable Tart
(Puff pastry filled with chicken pot pie filling)

Scones & Fruit

Strawberry & White Chocolate Scone
(Cream scone with fresh strawberry and white chocolate pieces)

Desserts

Butter Pecan Tart
(Golden pastry with gooey, caramel-like filling, with bits of pecans and apricots)

Scottish Snow Cake
(Cream filled sponge cake, glazed with jam and coconut)

Salted Caramel Brownie Cheesecake Trifle
(Layers of brownie, caramel, cheesecake, topped with whipped cream)

Shortbread
(Crisp delicate shortbread made with Irish butter)

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\$52.00 per person

** Price different for holidays and special events*

{ a passion for delicious }