

AFTERNOON HIGH TEA MENU

Sample menu; subject to change

- \$20/person for parties of six or less
- \$23/person for parties of more than six – private party dining starting at noon.

Savories

- House-made Cranberry Bread with Apple Butter
- Tomato, Mozzarella, and Basil Skewer
- Ham Salad Tea Sandwich
- Cucumber Rounds with Smoked Salmon Mousse
- Egg Salad with Dill Tea Sandwich
- Branston Pickle and Cheddar Tea Sandwich
- Mini Cheese and Onion Quiche
- Cheese Crisps
- Sausage Roll

Desserts

- Traditional Scones with Cream, Jam, and Berries
- Chef's Scone of the Day
- Selection of Tea Cakes and Cookies

DECEMBER HOLIDAY MENU

- A festive tea menu with traditional English party crackers
- \$20/person for parties of six or less
- \$23/person for parties of more than six – private party dining starting at noon.

Savories

- Carrot and Zucchini Bread with Citrus Cream Cheese
- Onion and Chives on Focaccia Rounds
- Goat Cheese and Cucumber with Dill on Pumpernickel
- Branston and Cheddar Tea Sandwich
- Cheddar and Branston Pickle Sandwich
- Shrimp Salad in Phyllo
- Chicken Salad with Cranberries and Pecans on Wheat
- Smoked Salmon with Horseradish Cream, Herbs, and Capers on Rye
- Mushroom Pasty
- Sausage Roll
- Cheese Crisps

Desserts

- Traditional Scones with Cream, Jam, and Berries
- Chef's Scone of the Day
- Selection of Tea Cakes and Cookies