



High Tea Menu

CROQUE MONIEUR

SLOW COOKED HAM HOCK IN A RICH CHICKEN AND WHITE WINE STOCK, LAYERED WITH A DIJON BECHAMEL SAUCE BETWEEN TWO TOASTED SANDWICHES.

CHICKEN & WATERCRESS TOWER SANDWICHES

SHREDDED CHICKEN IN MAYONNAISE WITH WATERCRESS TOPPED WITH CUCUMBER SLICES AND CAVIAR.

SMOKED SALMON BLINIS

MINITURE BLINIS STACKED WITH SLIVERS OF SMOKED SALAMON & CRÈME FRAICHE GARNISHED WITH BABY SPINACH LEAF.

POTATO, Leek & GRUYERE SLICE

DUTCH CREAM POTATO CUBES, GOLDEN SHALLOTS & LEEK SLICES BATHED IN A CREAMY GRUYERE SAUCE COMBING EGGS, CREAM, DIJON MUSTARD AND CHIVES.

LEMON TART

SILKY SMOOTH LEMON TART IN A FRAGILE PASTRY CASE

ORANGE SUGAR CAKE SLICES

DELICATE LIGHT ORANGE SPONGE CAKE BRUSHED WITH ORANGE JUICE, CREAMY ICING & ORANGE RIND.

MACAROON SELECTION

CHOICE OF SALTED POPCORN, STICKY DATE, CHERRY, OR CHOCOLATE GANACHE.

LITTLE LIME MERINGUE CAKES

FLUFFY SPONGE CAKE WITH A TANGY LIME CURD TOPPED WITH ITALIAN MERINGUE.

DECADENT CHOCOLATE MOUSSE

RICH DARK CHOCOLATE MOUSSE TOPPED WITH CRÈME FRAICHE AND GANISHED WITH A CHOCOLATE DOUBLE D.

CHEESECAKE IN CHOCOLATE CUPS

SMOOTH LEMON CHEESECAKE IN CHOCOLATE CUPS WITH A MIXED BERRY GLAZE

ASSORTED HANDMADE CHOCOLATES