



# *Festive Tea*

## FINGER SANDWICHES

### **EGG SALAD BASKET**

Crispy phyllo, seasonal truffle, poached quail egg, tarragon and mustard dressing

### **SMOKED SALMON MOUSSE CONE**

Caviar, labneh, chives, pickled red pearl onion

### **FOCACCIA SANDWICH**

Prosciutto, basil presto, sundried tomato, ricotta cheese

### **LOBSTER SALAD SANDWICH**

Toasted brioche, confit celeriac, dill, shallot, caramelized pear, fennel pollen mayo

## SCONES & PASTRIES

### **BLACK FOREST**

Cherry compote, tonka chantilly, cocoa sponge

### **SANTA CLAUS MACARON**

Cranberry cheesecake filling

### **PUMPKIN SPICE SPONGE**

Gingerbread whipped ganache

### **MONT BLANC**

Chestnut mousse, meringue, blackcurrant confit

### **PLAIN AND RAISINS SCONES**

**ORANGE MARMELADE, RASPBERRY JAM, CLOTTED CREAM**



# Tea Selection

## BLACK

**ENGLISH BREAKFAST**  
**CREAM OF EARL GREY**

## GREEN

**LONG LIFE GREEN**

## HERBAL AND FRUIT

**ORGANIC BERRY BERRY**  
**PEPPERMINT**  
**CAMOMILE**

## OTHER

**COCHIN MASALA CHAI**  
**QUANZHOU MILK OOLONG**  
**VANILLA ROOIBOS**  
**CRANBERRY ECHINACEA**

\$55 PER PERSON

\$ 65 INCLUDES A  
GLASS OF CHAMPAGNE

EXCLUDES TAX & GRATUITY

