

SNOWFLAKE AFTERNOON TEA

WITH WEDGWOOD

\$55

TEA SANDWICHES

ROASTED TURKEY, CRANBERRY AND PUMPKIN SEED SALAD VOL-AU-VENT

HOUSE SMOKED SALMON PARFAIT, CAVIAR, BOSTON BROWN BREAD

TRUFFLED EGG SALAD, CHIVE, BRIOCHE

ENGLISH CUCUMBER, PETIT RADISH, DILL FARMER'S CHEESE, SOURDOUGH

TRADITIONAL ENGLISH SCONES

DEVONSHIRE CLOTTED CREAM, STRAWBERRY JAM AND LEMON CURD

SNOW SUGAR DUSTED RASPBERRY ALMOND CAKE

BRANDIED EGG NOG TRIFLE

FROSTY PEPPERMINT COCOA CUPCAKE

SNOWBALL TRUFFLE, WHITE CHOCOLATE AND COCONUT

THE RESERVE ADDITIONS

CHILLED COLOSSAL SHRIMP

GREEN GODDESS DRESSING AND HOUSE GROWN SPROUTS

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CHOCOLATE DIPPED STRAWBERRIES

ADD \$12

LOUIS PERDRIER BRUT NV, COTE D-OR, FRANCE

ADD \$13

CHAMPAGNE COCKTAIL – POMEGRANATE VODKA, ST-GERMAIN ELDERFLOWER

LIQUEUR AND LIME JUICE TOPPED WITH LOUIS PERDRIER CHAMPAGNE

ADD \$16

SNOWFLAKE AFTERNOON TEA

CHILDREN'S MENU

\$35

TEA SANDWICHES

HOLIDAY HAM AND CHEESE, SNOWFLAKE ROLL

PEANUT BUTTER AND RASPBERRY JAM, BRIOCHE

ROAST TURKEY AND CRANBERRY SALAD IN A PASTRY SHELL

CUCUMBER RIBBONS AND DILL CREAM CHEESE, SOURDOUGH

TRADITIONAL ENGLISH SCONES

DEVONSHIRE CLOTTED CREAM, STRAWBERRY JAM AND LEMON CURD

SNOWFLAKE SUGAR COOKIE

HOT CHOCOLATE MOUSSE, TOASTED MARSHMALLOW

FROSTY PEPPERMINT COCOA CUPCAKE

SNOWBALL TRUFFLE, WHITE CHOCOLATE AND COCONUT

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