



KINGS' CARRIAGE HOUSE

Easter High Tea

SUNDAY 5th APRIL 2026

AFTERNOON TEA MENU served with ENTREE

THREE TIERS *of* AFTERNOON TEA

Goat Cheese Mousse with Lavender Honey
Pinwheels of Oak Smoked Scottish Salmon*
Dilled Egg & Caviar
Cucumber Triangles with Chive Butter
Tarragon Chicken Salad*

Warm Signature Scones
Cream & Jam

Tea Selection

*VEGETARIAN SUBSTITUTIONS ARE AVAILABLE

ENTREE / *Select One*

Spinach & Ricotta Tart
Frisee Salad with Roasted Heirloom Tomatoes
Lemon Thyme Vinaigrette

Poached Salmon Filet
Carrot Celeriac Remoulade
Yukon Gold Potato Coins

Goat Cheese Tartine
Proscuitto & Shaved Asparagus
Baby Watercress
White Truffle Vinaigrette

Gnocchi Gratinee with Fontina & Sage

Scrambled Eggs Benedict
Tarragon Hollandaise
Crispy Potato Cake

SWEET FINISH

Bombolini
Vanilla Custard & Spring Berries
Baby Dark Belgian Chocolate Ganache Nests

\$69.00 per person

MENU SUBJECT TO CHANGE

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Beverages Selections

TOST *Non-Alcoholic* SPARKLING ROSE
8.50

CUCUMBER ELDERFLOWER SPRITZER
Muddled English Cucumber
6.50

ITALIAN LEMONADE SPARKLER
4.50

LA COLOMBE ICED DRAFT LATTE
6.50

Sparkling SARATOGA WATER, 28 oz
9.50



Our Selection of TEAS

BLACK TEA

Darjeeling

Earl Gray

English Breakfast

Hot Cinnamon Spice

London Fog

A black tea with citrus, vanilla, caramel and lavender

Paris

A fruity black tea with vanilla, caramel and a hint of bergamot

Decaf Vanilla Comoro

GREEN TEA

Organic Citrus Ginko

White Peach Matcha

JASMINE TEA

Jasmine

HERBAL TISANES

Chamomile

Peppermint

OOLONG

Pomegranate Oolong

FRUIT TISANES

Raspberry