

KINGS' CARRIAGE HOUSE



AFTERNOON TEA MENU

Pinwheels of Oak Smoked Scottish Salmon
Cucumber Triangles with Chive Butter
Egg & Watercress
Sesame Chicken Salad
Goat Cheese Mousse with Caramelized Fig & Honey

Warm Scones with Cream & Jam

Baby Poppy Seed Tea Cakes
Baby Apricot Coconut Tea Cakes
Baby Dark Belgian Chocolate Pistachio Tea Cakes
Lemon Curd Squares

Tea Selection

\$39.95 per person



HIGH TEA MENU

AFTERNOON TEA MENU AS ABOVE with **CHOICE OF ENTREE COURSE**

CHOOSE ONE:

Scrambled Eggs with Smoked Salmon
Crispy Potato Cake

Demi-Cup of Soup with
Baby Truffled Grilled Cheese Sandwiches

Chopped Salad of Endive & Watercress
Roquefort Cheese, Candied Pecans & Mustard Seed Vinaigrette

Searred Salmon Filet with Pumpkin Seed Crust*
Saffron Apple Compote & Baby Lettuces

\$49.95 per person

*\$4 SUPPLEMENTAL CHARGE

MENUS ARE SUBJECT TO CHANGE

251 EAST 82ND STREET, NEW YORK, NEW YORK 10028 212.734.5490

KINGS' CARRIAGE HOUSE



VEGETARIAN AFTERNOON TEA MENU

Tartelette with Saffron Apple Compote & Crème Fraiche
Spiced Carrot Puree, Heirloom Tomato & Toasted Quinoa
Goat Cheese Mousse with Caramelized Fig & Honey
Cucumber Triangles with Chive Butter
Poached Pear with Roquefort Butter & Micro Watercress

Warm Scones with Cream & Jam

Baby Poppy Seed Tea Cakes
Baby Apricot Coconut Tea Cakes
Baby Dark Belgian Chocolate Pistachio Tea Cakes
Lemon Curd Squares

Tea Selection

\$39.95 per person

MENU SUBJECT TO CHANGE

Selection of IMPORTED TEAS

BLACK TEA

Darjeeling

Earl Gray

English Breakfast

Hot Cinnamon Spice

Paris

A fruity black tea with vanilla and caramel flavors,
and a hint of lemony Bergamot

Decaf Vanilla Comoro

GREEN TEA

Organic Citrus Ginko

White Peach Matcha

JASMINE TEA

Jasmine

OOLONG TEA

Pomegranate Oolong

HERBAL TISANES

Chamomile

Peppermint

Pumpkin Spice

Raspberry

KINGS' CARRIAGE HOUSE

Pumpkin Spice & Everything Nice....!

Enjoy this special menu with **SEASONAL AUTUMN FLAVORS**
Saturday 28th October through Sunday 26th November 2023.



AUTUMN SPICE TEA *for Two*

Sparkling Spiced Cidet

Demi Cup of Butternut Squash & Apple Bisque
Baby Portobello Ruben Sandwich

THREE TIERS

Pinwheels of Oak Smoked Scottish Salmon
Egg & Radish

Goat Cheese Mousse with Honey & Fig
Cucumber Triangles with Chive Butter
Coronation Chicken Salad

Warm Scones with Maple Butter
Cream & Jam

Baby Poppy Seed Tea Cakes
Baby Apricot Coconut Tea Cakes
Baby Dark Belgian Chocolate Pistachio Tea Cakes
Spiced Carrot Tea Cake with Candied Orange

Baby Mascarpone Cheesecake with Pumpkin Butter
Bourbon Caramel Sauce
Candied Pecans

Pumpkin Spice Tea

\$59.95 per person

MENU SUBJECT TO CHANGE

KINGS' CARRIAGE HOUSE

Holiday Afternoon Tea

Our special **HOLIDAY AFTERNOON TEA** menu featuring festive holiday indulgences is served Saturday 2nd December through Sunday 31st December 2023.



HOLIDAY HIGH TEA

CHOOSE ONE:

Warm Figgy Brie Tart
Baby Watercress, Poached Pear & Candied Pecans
Salmon Pate with Crème Fraiche, Caviar & Chive Oil
Toasted Brioche

* THREE TIERS

Pinwheels of Oak Smoked Scottish Salmon
Egg & Radish
Goat Cheese Mousse with Honey & Fig
Cucumber Triangles with Chive Butter
Cranberry Chicken Salad
Warm Scones
Cream, Jam & Marmalade
Baby Poppy Seed Tea Cakes
Baby Apricot Coconut Tea Cakes
Baby Dark Belgian Chocolate Tea Cakes
Gingerbread with Eggnog Glaze

Holiday Cookies
Candied Orange Peel
Peppermint Bark

Holiday Blend Tea

\$59.95 per person

MENU SUBJECT TO CHANGE

KINGS' CARRIAGE HOUSE



HOLIDAY TEA PARTY TO GO

Perfect for holiday entertaining...

OUR WONDERFUL AFTERNOON TEA IS AVAILABLE
TO BE ENJOYED AT HOME OR IN YOUR OFFICE WITH EASE...

MENU ARRIVES **FULLY PREPARED**
AND ARTFULLY ARRANGED ON WHITE SQUARE PLATTERS
--READY FOR PRESENTATION-- SIMPLY REMOVE THE COVERS.

MENU

FINGER SANDWICHES

Pinwheels of Oak Smoked Scottish Salmon
Egg with Radish
Goat Cheese Mousse with Honey & Fig
Cucumber Triangles with Chive Butter
Cranberry Chicken Salad

SCONES

Freshly Baked Scones
Cream, Homemade Jam & Marmalade

TEA CAKES & HOLIDAY SWEETS

Baby Poppy Seed Tea Cakes
Baby Apricot Coconut Tea Cakes
Baby Dark Belgian Chocolate Pistachio Tea Cakes
Lemon Curd Squares

Gingerbread Tea Cakes with Eggnog Glaze

Holiday Cookies, Candied Orange Peel & Peppermint Bark

TEA PARTY TO GO

HOLIDAY TEA PARTY TO GO

for 8 – 10 guests \$350.00

for 16 – 20 guests \$595.00

MENU SUBJECT TO CHANGE