



KINGS' CARRIAGE HOUSE

Mother's Day High Tea

SATURDAY 10th MAY & SUNDAY 11th MAY 2025

AFTERNOON TEA MENU served with A SPECIAL SELECTION OF ENTREES

THREE TIERS *of* AFTERNOON TEA

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

Warm Scones with Cream & Jam

Baby Dark Chocolate Ganache Cakes
Lemon Curd Tartelettes
Baby Coconut Cakes

VEGETARIAN SUBSTITUTIONS ARE AVAILABLE

ENTREE COURSE */ Select One*

Poached Filet of Wild Salmon
Watercress Sauce
Yukon Gold Potatoes with Lemon & Artichoke Pesto
Spring Pea Sprouts

Truffled Risotto Cake
Shaved Brussels Sprouts
Lemon, Toasted Hazelnuts & Parmesan

Lump Crab Cake with Saffron Aioli *
Roasted Asparagus Succotash

Warm Thyme Roasted Breast of Duck Salad
Frisee, Watercress & Sweet Potato Hash Browns
Rhubarb Vinaigrette

* PLUS \$4.00 SUPPLEMENT

and A SWEET FINISH...

Petite Fours
Belgian Chocolate Truffles

\$69.95 per person

FINAL MENU IS SUBJECT TO CHANGE

CHILDREN'S AFTERNOON TEA *for* AGES 2 - 8

Children's Menu includes a special Children's Tea Box
served with Carrot Soup & Baby Grilled Cheese Sandwiches

AVAILABLE BY PRE-ORDER

\$29.95

KINGS' CARRIAGE HOUSE

Beverages Selections

TOST *Non-Alcoholic* SPARKLING ROSE

8.00

HIBISCUS & POMEGRANATE ROSE SPARKLER

Hibiscus Pomegranate Elixir + *Non-Alcoholic* SPARKLING ROSE

8.50

CUCUMBER ELDERFLOWER SPRITZER

Muddled English Cucumber + Mint + Elderflower Tonic

6.00

SICILIAN LEMONADE SPARKLER

4.50

LA COLOMBE ICED DRAFT LATTE

6.00

Sparkling SARATOGA WATER, 28 oz

8.50



Our Selection of TEAS

BLACK TEA

Darjeeling

Earl Gray

English Breakfast

Hot Cinnamon Spice

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