

KINGS' CARRIAGE HOUSE



AFTERNOON TEA MENU

Pinwheels of Oak Smoked Scottish Salmon
Cucumber Triangles with Chive Butter
Chopped Egg & Watercress
Sesame Chicken Salad
Goat Cheese Mousse with Mango & Tomato

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

\$29.95 per person



HIGH TEA MENU

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

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 Pistachio Crust*
Baby Lettuces & Mango Papaya Salsa

\$39.95 per person

*\$4 SUPPLEMENTAL CHARGE



VEGETARIAN AFTERNOON TEA MENU

Pinwheels of Spinach with Lemon Artichoke Pesto
Cucumber Triangles with Chive Butter
Spiced Carrot Puree with Toasted Chick Peas
Watercress & Poached Pear with Roquefort Butter
Goat Cheese Mousse with Mango & Tomato

Warm Scones with Cream & Jam

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

Tea Selection

\$29.95 per person

Our 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

FRUIT TISANES

Raspberry