

# Holiday High Tea

A GRANDE ADVENTURE High Tea | \$65pp

Includes all the items listed below and never-ending pots of tea  
La Marca Prosecco, Veuve du Vernay Rosé or Mimosa by the glass| \$12

Holiday Cocktails| \$14

Bottles of La Marca & Veuve du Vernay| \$50

Amuse-bouche: Garlic and herb cheese ball with focaccia crostinis

## TRADITIONAL

### SAVORIES

- Turkey sandwich with house made cranberry chutney, arugula & gravy mayo.
- Truffled mushroom mini quiche with Gruyere cheese
- Orange fig compote & pear with brie cheese served on croissant
- House-made stuffing herbed scones with roasted butternut squash, pumpkin butter and sage
- Beet whipped marscarpone, fresh cucumber & arugula

### SWEETS

- Apple cake with vanilla crumble
- Cranberry chocolate tart
- London fog choux
- Chocolate devils food cake

\* Holiday scone with cream and house-made strawberry jam

## VEGETARIAN

### SAVORIES

- Tofu sandwich with house-made cranberry chutney, arugula & vegetarian gravy mayo
- Truffled mushroom mini quiche with Gruyere cheese
- Orange fig compote & pear with brie cheese served on croissant
- House-made stuffing herbed scones with roasted butternut squash, pumpkin butter and sage
- Beet whipped marscarpone, fresh cucumber & arugula

### SWEETS

- Apple cake with vanilla crumble
- Cranberry chocolate tart
- London Fog Choux
- Chocolate devils food cake

\* Holiday scone with cream and house-made strawberry jam

## GLUTEN AND DAIRY FREE

### SAVORIES

- Turkey sandwich with house made cranberry chutney, arugula & gravy mayo.
- Truffled mushroom mini quiche with dairy free cheese
- Orange fig compote & pear with dairy free brie cheese served on gluten-free ciabatta
- House-made stuffing herbed scones with roasted butternut squash, pumpkin butter and sage
- Beet whipped dairy free marscarpone, fresh cucumber & arugula

### SWEETS

- Apple cake with vanilla crumble
- Chocolate cranberry mousse
- Orange & chocolate cake
- London Fog Cake

\* Holiday scone with cream and house-made strawberry jam

## VEGAN AND GLUTEN FREE

### SAVORIES

- Tofu sandwich with made cranberry chutney, arugula & vegan gravy mayo
- Truffled mushroom mini quiche with vegan 'cheese'
- Orange fig compote & pea with vegan brie 'cheese' served on ciabatta
- House-made stuffing herbed scones with roasted butternut squash, pumpkin butter and sage
- Beet whipped vegan marscarpone, fresh cucumber & arugula

### SWEETS

- Apple cake with vanilla crumble
- Chocolate cranberry mousse
- Orange & chocolate cake
- London Fog Cake

\* Holiday scone with cream and house-made strawberry jam

Tables of 5 or more: 20% gratuity added per person