



FOUR COURSES

Menu

SHARED AT THE TABLE

PETITE SCONES SERVED WITH HOUSE MADE PRESERVES & DEVONSHIRE CREAM

First Course

FRESH FRUIT & BERRIES

Tea Sandwiches

SHARED AT THE TABLE

AN ASSORTMENT OF FINGER SANDWICHES TO INCLUDE:

PARMA HAM WITH MELON & MINT

DUCKTRAP FARMS SMOKED SALMON, CUCUMBER & CRÈME FRAICHE

HOUSE MADE FRESH MOZZARELLA WITH ROASTED TOMATO JAM & BASIL

PETITE CRANBERRY CREAM CHEESE SANDWICHES

SEASONAL VEGETABLE & GOAT CHEESE QUICHE

ACCOMPANIED BY A PETITE FIELD GREENS SALAD WITH APRICOTS

Pastries

SHARED AT THE TABLE

AN ASSORTMENT OF FINGER PASTRIES TO INCLUDE:

PLUMP STRAWBERRIES HAND DIPPED IN WHITE AND DARK

CHOCOLATE, HOUSE MADE

FRENCH MACAROONS, ÉCLAIRS & CREAM PUFFS

Tea & Coffee Service

BOTH TEA WITH MILK AND SLICED LEMON OR ARTISAN ROASTED COFFEE ARE OFFERED

\$42. PER GUEST



CLASSIC TEA CHINA & SERVING PLATTERS