

# TEA TIME MENU

\$38 PER PERSON, GROUPS OF 15 OR MORE

## SHARED AT THE TABLE

PETITE SCONES SERVED WITH HOUSE MADE PRESERVES & DEVONSHIRE CREAM

## FIRST COURSE

FRESH FRUIT & BERRIES

## ENTRÉES- 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

## DESSERT- 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 SERVICE TO INCLUDE:

TEA WITH MILK AND SLICED LEMON OR ARTISAN ROASTED COFFEE

PRICES SUBJECT TO N.H. STATE TAX