



menu

SPECIALTY TIERS

Cream Tea | \$12

Warm vanilla scones, served with organic jam, Devon cream, and a pot of tea.

'Sweet Delights' Tea | \$18

Warm vanilla scones, served with organic jam and Devon cream. Accompanied by a selection of seasonal desserts, and a pot of tea.

Brie & Tea | \$25

A combination of sweet and savory delights! Creamy Brie/Camembert topped with a pear & cranberry compote, baked and served with fresh baguette bread. Followed by warm vanilla scones, served with organic jam and Devon cream. Completed with a seasonal selection of desserts, and a pot of tea.

Afternoon Tea | \$35

A selection of freshly prepared tea sandwiches (egg salad, and cucumber cream cheese), ham & cheese with apple butter on baguette, chicken salad on brioche bread, and chef's choice of seasonal canapé. Followed by warm vanilla scones, accompanied by jam, Devon cream, and a sweet verrine/trifle. Completed with a selection of seasonal desserts, and a pot of tea.

Celebration Tea | \$35

Same as Afternoon Tea, with the addition of a strawberry Victoria Sponge Cake (+\$24) or our "Birthday Cake" (+\$35).

Tea for Two (5 à 7) | \$70

A variety of artisanal crackers, a savory scone, cheeses, cured meats, spreads, and dried fruits, served on a wood board. Accompanied by a sweet verrine, a selection of seasonal desserts, and a pot of tea.

Teatime (under 12) | \$15

Assorted tea sandwiches, ham & cheese on mini croissants, macaroni salad and fruit salad. Accompanied by a scone or decadent dessert, and a cup of tea or milk/juice.

'Petite' Tea (under 5) | \$12

A choice of tea sandwich (ham & cheese or organic peanut butter & jelly). Accompanied by a warm vanilla scone with jam, fruit salad, a sugar cookie, and milk/juice.