

High Tea

\$30 per person– 3 sweet, 2 savory

\$40 per person– 5 sweet, 3 savory

\$42 per person– 4 sweet, 4 savory

\$50 per person– 4 sweet, 4 savory, fruit platters to the table

\$60 per person– includes 4 sweet, 4 savory, fruit platters to the table and grazing boards to the table

\$60 per person– 10 items (sweet or savory)

Sweet Selection

Lemonade scones

house made lemonade scones with double cream and strawberry jam

Melting moments

buttery melting moment biscuits sandwiches together with lemon butter icing

Dark Callebaut fudge

70% dark Callebaut fudge with a hint of orange

Coconut macaroons

chewy coconut macaroons

Cheesecake pots

cold set lemon cheesecake with mixed berry compote

Lemon tarts

petite lemon curd tarts with fresh strawberries

Chocolate brownies

double chocolate brownies with dulce de leche

Florentines

golden Florentines dipped in Callebaut chocolate

Carrot & pineapple cake

house made carrot & pineapple cakes with cream cheese frosting

Orange & almond cake

flourless orange and almond cake

Cupcakes

vanilla cupcakes with buttercream frosting

Peanut choc chip cookies

house made peanut choc chip cookies

Savory Selection

Finger sandwiches

assorted finger sandwiches of chicken, cucumber and ham

Open Danish sandwiches

crusty baguette topped with a selection of smoked salmon, roast beef or Mediterranean vegetables

Mushroom tarts

wild mushroom duxelle with parmesan in a puff pastry shell

Chicken chorizo rolls

morish chicken and chorizo filling wrapped in puff pastry

Spinach & feta triangles

golden pastry triangles filled with spinach and feta

Quiche Lorraine

buttery shortbread pastry filled ham, cheese and savory egg custard

Savory scrolls

semi dried tomato, basil & mozzarella warm scrolls

Pumpkin scones

light pumpkin scones with onion jam and crumbled cheddar

Arancini

assorted vegetarian arancini with black garlic aioli and truffle salt

Beef pie

petite beef pie topped with pea puree and tomato relish