



Afternoon Tea

~ À LA CARTE ~

Scones
Assorted Pastries
Plate of Tea Sandwiches
Fresh Fruit
Pot of Tea

~ PRIX-FIXE TEAS ~

Traditional

Royal

With your pot of hot tea, you will be served the following courses.

Our Royal Tea also includes Kir Royal, and Strawberries with Grand Marnier or Chambord, topped with whipped cream.

Scone

Fresh House-baked Warm Scone with Devonshire Cream and Fruit Preserves

Selection of Sandwiches

Egg Salad with Chive on White Bread

Ham and Asparagus on Multi-Grain

Cucumber with Stilton Mousse and Candied Nut

Smoked Salmon with Dill Cream Cheese on Pumpnickel

Assortment of Pastries

Russian Tea Cake

Petite Gâteau



~ TEA SELECTIONS ~

Vintage Darjeeling

From the Darjeeling Province Bordering the Himalayas, a Flowery Orange Pekoe Tea with a Delicate Muscatel Flavor

Formosa Oolong

From The Chinese Words for "Black Dragon" the Tea Features an Amber Color with the Fragrant Aroma of Fresh Peaches

Keemun English Breakfast

China Black Tea with a Full Body

Sencha Green

Unfermented Leaves, Neatly Curled Into Pellet Like Shapes, Gives a Clear Fragrant Liquor That is Mildly Astringent

Earl Grey

An Unusual Blend of Scented China Tea, Producing a Liquor of Exceptional Fragrance with Citrus Flavoring

Herbal Teas

Chamomile, Peppermint, Raspberry

Fruit Teas

Black Currant, Apricot, Mango, Vanilla

Wedding Tea

Chinese White Tea with Lemon-Vanilla Flavor and a Hint of Rosebuds
A Peerless Tea Blend for a Most Noteworthy Occasion