



## **FESTIVE HIGH TEA MENU \$45**

includes Sparkling Wine

Cassis & Almond Tart

Mixed Berry Tart with Kirsch Pastry Cream

Valrhona Three Chocolate & Butter Galette

Dark Couverture Chocolate Bavaoise Dome with gold leaf

Point Scones, French Preserves, Ashgrove Cream

Cream Cheese & Cucumber Finger Sandwiches

Slow cooked Chicken Breast, Cos Lettuce, Black Truffle Aioli,  
shaved Radish on Freshly Baked Brioche Bun

Poached Prawn Salad, on Grain Roll, Cocktail Sauce

Onion & Gruyère Cheese Quiche

## **TEA / COFFEE**

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.