Festive Afternoon Tea



Sandwiches inspired by THE CHRISTMAS SEASON

Honey Roast Gammon & Turkey
Stuffing, Cranberry Mayo on Focaccia
Sticky Pork Sesame Seed Basket
Whipped Goats Cheese & William's Pears
Served on Sweet Brioche
Oak Smoked Salmon Moore
Served on Mini Blini



Fruit & Plain Scones

Served with Clotted Cream & Fruit Preserves

Favourite Treats of

MRS. CLAUS

Fruit Trifle Choux Pastry with Red Craqueline Mini Christmas Cupcakes Ginger Cookies

Raspberry & Pistachio Tree

EARL GREY Plavoured black tea

A luxurious Darjeeling-Assam leaf blend is sprinkled with the zesty aromatic oils of the finest bergamot fruits. A classic tea, especially for pastries and cakes.

Recommended brewing time: 3 minutes

SUMMER BERRY Flavoured fruit tea blend

A composition of summery pieces of apple, hibiscus blooms, rosehip peels, elderberries, refined with a strawberry-raspberry-cream aroma.

Recommended brewing time: 5-10 minutes

HERBAL GARDEN Ferbal tea blend

Genial herbal blend of lemon grass, rooibos, Nana mint, fennel, liquorice root, cinnamon, huckleberries and camomile.

Recommended brewing time: 5-10 minutes

ROOIBOS VANILLA

Flavoured herbal tea

South African rooibos, offset with vanilla pieces and aroma. It has a sweet flavour accent, a copper red cup colour, hardly any tannins and no caffeine. Simply delicious!

Recommended brewing time: 5-10 minutes

CAMOMILE

Dried camomile blossoms have a honey-like taste, are pleasantly calming and balancing. A traditional and always appreciated household remedy.

Recommended brewing time: 5-10 minutes

PEPPERMINT Has had to be

The essential oils of roughly cut peppermint leaves are especially aromatic and refreshing.

Recommended brewing time: 5-10 minutes

VITA ORANGE Flavoured fruit tea blend

Lively fruit blend of hibiscus, apple, cinnamon, orange and lemon peels, with 7 vitamins and orange aroma.

Recommended brewing time: 5-10 minutes