

High Tea Menu

THEMED MENUS

CHEESE

Sandwiches

Emmenthaller and sun-dried tomato pesto on seed loaf
Cucumber and mint with cottage cheese on white bread
Smoked mozzarella with baby spinach on rye

Scones

English scones with strawberry compote and Mascarpone cheese
Blue cheese scones with smoked salmon, cream cheese and dill

Hot dishes

Goats' cheese and walnut samosas
Chicken shishas with cheddar cheese sauce
Crumbed calamari tubes with feta, chili and herbs
Pastry stars baked with cream cheese and sage

Sweets

Individual cheesecakes with various toppings
Savory Camembert cheese wedges with cashew nut and ginger jam
Ricotta cheese and honey tart with dried fig and cinnamon topping
Three cheese ice cream log
Seasonal fruit tartlets with apricot glaze
Petite fours

R165.00 per person, inclusive of filter coffee and a selection of tea

CHOCOLATE AND CHILI

Sandwiches

White chocolate and rye bread with cream cheese and smoked salmon
Tomato gazpacho with chocolate bread sticks
Rice paper rolls with crabsticks and chili mayonnaise

Scones

Chocolate scones with kiwi fruit, cranberries and whipped cream
Chili scones topped with salami cornettes and dill cucumber

Hot dishes

Deep-fried Jalapenos with cashew nut and chocolate stuffing
Grilled prawn skewers with chili jam
Spicy beef 'vol au vent'
Wonton parcels with chocolate-chili Ricotta filling

Sweets

Fruit fritters with chocolate sprinkles
Chocolate cupcakes with vanilla and chili toppings
Gorgonzola goats' cheese rolls, with sesame and chocolate coating
Mocha chocolate truffle tartlets
Orange and chocolate brulee
Home made truffles

R165.00 per person, inclusive of filter coffee and a selection of tea

TEA ON HEELS

Sandwiches

Smoked duck with onion marmalade and alfalfa sprouts on seed bread
Peppadews and green pepper rainbow sandwiches
Black olive, rocket and two-cheese pizza

Scones

Classic scones with macerated strawberries and whipped cream
Parmesan scones with tomato salsa

Hot Dishes

Lemon and sage risotto balls
Roast butternut tartlets
Turkey rolls with cranberry filling
Potato croquettes wrapped in smoked salmon with white balsamic and tomato relish

Sweets

Pound cake dusted with citrus infused sugar, served with grilled figs
Crème brulee of seasonal fruit
Frozen chocolate brownies with Amarulla flavored ganache
Baby toffee apples
Honey and Rooibos tea terrine with macadamia nut brittle
Petite fours

R165.00 per person, inclusive of filter coffee and a selection of tea

AFRICAN FLAVOUR

Sandwiches

Goats' cheese and sun-dried tomato on beer bread
Retro biltong sandwiches
Smoked salmon trout, cream cheese and chives pyramids

Scones

Buttermilk scones with gooseberry jam
Sweet corn scones with piquant peppers marmalade

Hot Dishes

Mini beef and onion parcels
Kingklip goujons dusted with Cape Malay spices, served with curry sauce
Spinach wrapped tomatoes, filled with spicy chickpeas
Butternut flapjacks and roasted sweet potato skewers, with tangerine syrup

Sweets

Coffee Syllabub
Walnut, date and fig samoosas
Hot chocolate cake, with vanilla crème anglaise
Cinnamon crust tartlets with papaya and banana
Fruit skewers with granadilla dressing
Candied fruit

R165.00 per person, inclusive of filter coffee and a selection of tea

SUMMER MENU

Sandwiches

Tomato and mozzarella filled pitas
Cucumber, mint and basil on white bread triangles
Smoked chicken with peppadews relish on pumpkinnickel

Scones

Classic scones with compote of strawberry and fresh cream
Soft herb scones served with smoked salmon rosettes and crème fraiche

Hot dishes

Spicy chicken satays with sweet and sour dip
Crab and fishcakes, flavored with green curry, crusted with sesame seeds
Roasted vegetable parcels with tomato dressing
Hot quiche with asparagus tips and prosciutto

Sweets

Summer berry 'vol au vents'
Chocolate and mango torte
Lavender mousse terrine with lavender jelly
Passion fruit Swiss roll
Mixed nut tartlets
Caramelized seasonal fruit

R165.00 per person, inclusive of filter coffee and a selection of tea

WINTER MENU

Sandwiches

Roast red pepper and feta canapés
Mini foccacias with roasted vegetables
Caramelized onion and sweet corn on rye melba toast

Scones

English scones with orange marmalade and double cream
Black pepper scones with mixed mushroom duxelle

Hot Dishes

Goat's cheese fritters with tomato concasse
Spinach and almond pies
Grilled polenta wedges with spicy lamb topping
Ostrich and plum strudel

Sweets

Mediterranean custard tartlets
Pear and chocolate clafoutis
White chocolate and tapioca brulee
Upside down pineapple cake
Marmalade and naartjie malva pudding with Chai custard
Home made truffles

R165.00 per person, inclusive of filter coffee and a selection of tea