Winter Afternoon Tea

Sweet

Cassis Cube

White Chocolate Crémeux, Lemon Coconut Sponge and Pâte Sablée

Mille-Feuille

Caramelized Puff, Spiced Custard, Poached Pears and Saffron Gel

Mandarin Verrine

Gianduja Mousse, Hazelnut Crunch and Citrus Compote

Jersey Milk Tart

Tres Leches, Dulce De Leche and Vanilla

Classic and Raisin Scones

Served with Double Cream, Housemade Blueberry Lemon Verbena Jam

Savoury

Terrine

Confit Chicken, Smoked Duck and Chutney

Tartare

Cured Salmon, Sevruga Caviar and Spiced Avocado

Truffled Tea Sandwich

Pastrami, Free Range Egg, Beetroot and Comté

Honeydew & Verjuice

Prosciutto, Fig Jam and Compressed Melon



THE BAR

Beverage Menu

Coffee

Cappuccino | Café Latte Flat White | Long Black Espresso | Macchiato | Piccolo Latte Double Espresso | Long Macchiato

TWG Black Teas English Breakfast French Earl Grey

1837 Black Tea

Herbal Teas

Water Fruit Green Moroccan Mint Chamomile Lemon Bush

Premium Selection of TWG Tea

Orange Jasmine Pearls Imperial Oolong

Specialty Beverages Mocha | Hot Chocolate | Chai Latte | Iced Latte

Packages

\$78 per person, inclusive of TWG Tea or coffee

For an additional \$20 per person, upgrade to two hours of free-flow service

of organic Canti Prosecco

\$88 per person, inclusive of a flute of Chandon sparkling wine \$98 per person, inclusive of a flute of Veuve Clicquot champagne



