

ROSE HIGH TEA MENU

Delightful treats served on platters

Salmon Roulade

Smoked salmon, lemon cream cheese, cucumber and pickled ginger wrap rounds

Gourmet Artisan Sarmies

Cucumber, dill creme fraiche and a dash of mint on rye
Cold meat, pickle and aioli on seedloaf
Pulled coronation chicken on ciabatta

Fruit Pots

Buttery tart bases filled with creme patissier and topped with seasonal fruit

Savoury Cheesecake

Biltong & Thyme Cheesecake on savoury biscuit base with caramelised Onion

Spinach & Feta Potpies

Hand-made Feta and spinach potpies

Scones

Buttery scones topped with Chantilly cream and basil infused strawberry jam

Belgian Brownies

Sticky & gooey Belgian Chocolate brownies

Honey Cakes

Mini Honey Cakes with whipped Lemon Cream Cheese

Custard Mille-Feuille

Custard slices with Lemon drop Icing & fresh Berries

Orange Madeleines

Traditional Madeleines flavoured with Orange and dipped in white Chocolate & Pistachio crumb

DRINKS

Selection of quality speciality Coffee and Tea that may be included

Loose-leaf Tea

Pure quality of loose-leaf tea

Rooibos lief origin: South Africa
100% Organic premium South African Rooibos

Fynbos Gedig origin: South Africa
Green Honeybush, Rose petals, Lemongrass & Dried Fruit

Choc Mint Rooibos origin: South Africa
Rooibos, Peppermint, Spearmint, dark Chocolate

Melkertjie origin: South Africa
Rooibos, Marshmallow root, Cinnamon, Mullein Flowers, Cornflowers, Stevia Leaf, Vanilla, Marigold

French Earl Grey origin: South Africa
Black Tea, Bergamot Oil, Rose Petals, Vanilla, Lavender

Tameletjie Troos origin: South Africa
Black Tea, Caramel Brittle, Golden Rain Tea, Licorice Root

Japanese Sencha origin: Japan
100% Camellia Sinensis Sencha Green Tea

Hot Cross Bun Chai origin: South Africa
Rooibos, Chai Spice blend, Cinnamon, Orange wedges, Cardamom, Cloves, Red Peppercorns

English Breakfast origin: India
100% Assam Black Tea

Chamomile origin: Egypt
Chamomile Flowers

Coffee

Single Estate coffee

Americano
Double shot espresso with hot water

Espresso
Boiling water forced under pressure through finely-ground premium coffee

Cortado
 $\frac{3}{4}$ size cappuccino of $\frac{1}{3}$ Espresso with steamed milk and $\frac{2}{3}$ textured foam

Macchiato
Espresso with a dash of foam - macchiato means "stained" or "spotted" or "marked"

Caff Latte
Espresso and steamed milk

Cappuccino
Espresso with steamed milk and $\frac{2}{3}$ textured foam

Flat White
Espresso with $\frac{1}{3}$ micro-foam and $\frac{1}{3}$ steamed milk

MENU PRICE

R250 per person without any drinks
R300 per person with "bottomless" drinks selection included

Minimum of 12 guests
Service Fee of 12% will be added to the final bill for groups of 10 or more guests
Garden Room Venue Hire included for a minimum 20 guests