

## High Tea Menu

stylish treats served for groups on sharing platters

### Salmon Roulade

Smoked Salmon, Lemon Cream Cheese, Cucumber & Pickled Ginger Wrap Rounds

### Gourmet Artisan Sarmies

Cucumber, Dill Creme Fraiche & a dash of Mint on Rye

Cold Meat, Pickles & Aioli on Seed Loaf

Pulled Coronation Chicken on Ciabatta

### Fruit Pots

Buttery Tart Bases filled with Creme Pâtissier & topped with Seasonal Fruit

### Savoury Cheesecake

Biltong & Thyme Cheesecake on Savoury Biscuit Base with Caramelised Onion

### Spinach & Feta Potpies

Hand-Made Feta & Spinach Potpies

### Scones

Buttery Scones topped with Chantilly Cream & Basil infused Strawberry Jam

### Belgian Brownies

Sticky & Goopy 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

# High Tea Drinks

Bottomless speciality Coffee & Tea that may be added and 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, 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**  
¾ size cappuccino of ½ Espresso with steamed  
milk and ¾ textured foam

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

**Caffè Latte**  
Espresso and steamed milk

**Cappuccino**  
Espresso with steamed milk and ¾ textured foam

**Flat White**  
Espresso with ½ micro-foam and ½ steamed milk

## High Tea Menu Options

R280 per person without drinks

R330 per person including bottomless drinks selection as listed

Minimum of 12 people. - served as sharing platters for the group

Excludes all other drinks not specified & included in the menu

Service Fee of 12% will be added to the final bill for groups of more than 10 guests

summer 2023 (valid for Oct23-May24)