

WINTER WONDERLAND

AFTERNOON TEA

FRESHLY BAKED SCONES

CLASSIC (V), CARAMELIZED ONION & THYME (V),
CRANBERRY & ORANGE ZEST (V)

served with clotted cream (V), lemon curd (V) & saskatoon berry compote (V/GF)

SAVOURY

GOURGÈRE (V)

herbed goat cheese and fig jam

CLASSIC YORKSHIRE PUDDING

 *Certified Angus Beef®*, horseradish aioli, scallions

SMOKED DUCK BREAST (DF)

blood orange aioli, arugula, slider bun

CHICKEN SALAD

sundried tomato aioli, pumpernickel

CRAB SALAD

miso, sesame, cucumber, radish, brioche bun

SWEET

SNOWBALL (V)

coconut, cherry, madeleines

LINZER COOKIE (V)

raspberry jam

POLAR SPICE CHEESECAKE

eggnog, gingerbread crust

FROSTED LAYER CAKE (V)

blueberry chiffon, lemon butter cream

WINTER WONDERLAND PROFITEROLE (V)

maple mousse, craqueline

(V) - VEGETARIAN (GF) - GLUTEN-FREE (DF) - DAIRY-FREE

See our premium Lot 35 tea menu for your tea selection

Kindly let your host know of any allergies or dietary restrictions

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BEVERAGE ENHANCEMENTS

COCKTAILS

GLACIER MIMOSA 16

vodka, blue curacao liqueur, apple juice, cava sparkling wine

SNOW ANGEL 16

white choco liqueur, peppermint schnapps, Malibu, milk, coconut flakes

SPICY CHOCOLATE DREAM 16

El Tequileño tequila infused with jalapeño, red chili liquor, bitters, hot chocolate

ZERO-PROOF

WINTER SUN 7

passionfruit syrup, lemon, Peychaud's bitters, cranberry

OLAF'S WARM HUG 7

white chocolate, milk, vanilla, whipped cream

\$69 per person

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VELVET
GLOVE