



SPILL THE TEA

AFTERNOON TEA

FRESHLY BAKED SCONES

CLASSIC, STRAWBERRY & BASIL, ROASTED GARLIC & CHIVE

served with clotted cream, lemon curd & saskatoon berry compote

SAVOURY

LOBSTER ROLL

corn and red pepper relish, brioche rolls

SALMON TERRINE

*smoked salmon, herbed cream cheese,
asparagus, crostini*

DUCK TART

*smoked duck breast, caramelized onion,
pear, aged cheddar cheese, puff pastry*

CAPRESE PROFITEROLE

*pesto cream cheese, bocconcini,
grape tomatoes, basil, choux paste*

CHICKEN SALAD

sundried tomato pesto aioli, pumpernickel bread

SWEETS

LEMON TART

sweet dough, whipped mascarpone, mixed berry compote

PROFITEROLE

matcha mousse, craqueline

BRANDY ALEXANDER CHEESECAKE

crème de cacao, brandy, chocolate sable

BATTENBURG CAKE

raspberry jam, marzipan

LAYER CAKE

ube sponge, coconut butter cream





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BEVERAGE
ENHANCEMENTS

LADY BRIDGERTON - \$15

*chartreuse, crème de cassis, chambord,
angostura and peychauds bitters, cava sparkling wine*

FEATHERINGTON FLIRTINI - \$15

*amaretto, lemon juice, sugar syrup, gin,
English breakfast tea, egg white*

LADY WHISTEDOWN'S GOSSIPYTINI - \$15

*spiced rum, crème de cacao,
frangelico, espresso*



\$66 per person

See our premium Lot 35 tea menu for your tea selection

Kindly let your host know of any allergies or dietary restrictions

VELVET
GLOVE