



MAD HATTER AFTERNOON TEA



FRESHLY BAKED SCONES

CLASSIC, ROOIBOS & CRANBERRY, SMOKED GOUDA & SCALLION

served with clotted cream, lemon curd & saskatoon berry compote

SAVOURY



SHRIMP ROLL

lime, chives, red pepper, fennel slaw, saffron aioli, brioche roll

CAB ROAST BEEF

coffee crusted roast beef, red wine onion marmalade, garlic aioli, arugula, slider bun

PETIT LOX AND BAGEL

herbed cream cheese, house cured salmon, capers, pickled onion, salmon roe, everything bagel

SAVOURY CANNOLI

truffled egg salad, chives, golden puff pastry

CURIOUS CUCUMBER SWIRL

dill cream cheese, cucumber, pumpernickel bread



SWEET

THE CATERPILLAR

pistachio cremeux, basil and mint chiffon

TOADSTOOL MUSHROOM

passion fruit curd, meringue, crushed pistachio, sweet tart shell

MARCH HARE'S CAKE

carrot cake, pineapple, walnuts, cream cheese icing

THE PLAYING CARDS

lemon and lavender sugar cookie

TIME

macaron, fondant



See our premium Lot 35 tea menu for your tea selection

Kindly let your host know of any allergies or dietary restrictions



MAD HATTER
AFTERNOON
TEA



BEVERAGE ENHANCEMENTS

COCKTAILS

CHESHIRE RUM PUNCH - \$16

Bacardi black, Frangelico, lime, sugar syrup, milk punch

THE SMOKING CATERPILLAR - \$16

blue curacao, triple sec, lemon, Galiano, hickory smoke

FOLLOW THE RABBIT MIMOSA - \$16

Amaretto, vodka, lemon, sugar syrup, cava

MOCKTAILS

VERY IMPORTANT DATE - \$7

pineapple, lime juice, grenadine, soda

QUEEN OF HEARTS - \$7

passionfruit syrup, lemon, peychaud's bitters, cranberry juice



\$69 per person

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VELVET
GLOVE