



the Tea Cart



Afternoon Tea Menu

ROYAL ASCOT \$50

course I

carrot ginger soup
apple, coconut milk

course II

Spring Vegetable galette
*spinach, artichoke, bechamel sauce
on puff pastry*

course III

cucumber tea sandwich
*dill cream cheese spread,
white bread*

roast beef tea sandwich
*brandsont relish, provolone, dijon cream
cheese spread, arugula, croissant*

chicken salad tea sandwich
*dried cranberries, onion, celery onan
Italian crostini*

tomato twiddle
*cheddar cheese, onion, cream cheese,
mayonnaise, on whole wheat*

Scottish shortbread
blackberry lavender buttercream

cream puff
*pastry cream, dark chocolate,
pistachio*

hummingbird cake
*rpecans, pineapple, cream cheese
buttercream*

DUCHESS OF YORK \$42

cucumber tea sandwich

*dill cream cheese spread,
white bread*

roast beef tea sandwich

*brandsont relish, provolone, dijon cream
cheese spread, arugula, croissant*

chicken salad tea sandwich

*dried cranberries, onion, celery onan
Italian crostini*

tomato twiddle

*cheddar cheese, onion, cream cheese,
mayonnaise, on whole wheat*

Scottish shortbread

blackberry lavender buttercream

cream puff

*pastry cream, dark chocolate,
pistachio*

hummingbird cake

*rpecans, pineapple, cream cheese
buttercream*





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afternoon tea menu



JUST EAT CAKE \$25

Scottish shortbread
blackberry lavender buttercream

cream puff
pastry cream, dark chocolate, pistachio

hummingbird cake
pecans, pineapple, cream cheese buttercream

Macaroon
coconut cookie dipped in dark chocolate

LITTLE POPPET \$25

ham & cheese
skewer of yummy veggies and protein straight from McGregor's garden

banana & chocolate
sliced bananas and nutella on a croissant

peanut butter & preserves
strawberry preserves and peanut butter on white bread and sprinkles

Scottish shortbread
blackberry lavender buttercream

hummingbird cake
pecans, pineapple, cream cheese buttercream

ADDITIONAL TEA PAIRING SUGGESTIONS

apricot black

A full-bodied tea with notes of apricot and a floral blend of cornflower, safflower and marigold

jasmine mint

This bright and fresh blend combines green tea, white tea, spearmint, and jasmine flowers

lemon cake

Featuring Nilgiri black tea base blended with organic lemon peel and organic lemongrass for a zesty taste

All meals include scones, Devonshire cream, strawberry preserves, and lemon curd