

The Royal Tea Room

AFTERNOON TEA
EST. 2024

5-COURSE

\$57 per person

FIRST COURSE

Salad greens mix, dried cranberries, feta and housemade apple cider vinaigrette dressing

SECOND COURSE

Carrot Soup

THIRD COURSE

Coronation Chicken Salad

Chicken salad with apricot preserves, curry & golden raisins

Classic Cucumber

English cucumbers with seasoned cream cheese spread, served open-faced on white bread

Egg Salad

Classically delicious egg salad

Roasted Tomato & Goat Cheese

Creamy whipped pesto & goat cheese spread on housemade focaccia with roasted tomatoes

Savory Bread Pudding

Warm bread budding with savory meat and cheeses

FOURTH COURSE

Housemade scone served with jam, housemade cream and butter

FIFTH COURSE

Assorted tea treats, chef's choice

4-COURSE

\$47 per person

FIRST COURSE

Carrot soup

SECOND COURSE

Coronation Chicken Salad

Chicken salad with apricot preserves, curry & golden raisins

Classic Cucumber

English cucumbers with seasoned cream cheese spread, served open-faced on white bread

Egg Salad

Classically delicious egg salad

Roasted Tomato & Goat Cheese

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