# Traditional Afternoon Tea

### Selection of Sandwiches (Selection of 4)

Walnut Loaf | Local Triple Cream Brie, Cranberry Ahi Tuna | Wasabi Mayo, Salmon Roe Classic Coronation Chicken Sandwich | Apricot Jam, Multigrain Bread Montreal Spiced Beef | Marble Rye, Pickle Warm Duck & Fig Quiche Mushroom Tart | Blend of Mushroom, Local Goat Cheese

Egg & Chive | Butter Croissant, Classic Egg Salad

#### Scones

Warm Raisin & Plain Scones from Our Bakery Served with a selection of Seasonal Preserves

## Selection of Pastry

Cherry Roulade | Soft lemon Sponge Vanilla Bean Panna Cotta | Strawberry Gel, Rhubarb Compote Passion Fruit & Raspberry Cheesecake Gianduia Medallion

Macarons (\$3.50 each, Add-On)

## Sloane Tea or Coffee

Sloane Loose Leaf Tea (Serves 4 cups, refresh your tea for \$3)

Darjeeling 2nd Flush, Rouge Provence, Earl Grey Classic, Heavenly Cream, Jasmine Snow Dragon, Tropical Green, Marrakesh Mint

#### \$48 per Person (Taxes and Gratuity Extra)

Non	-Alcoholic	Beverage	
<b>Espresso</b> (single/double)	\$5/\$7	Latte	\$6
Fruit Juice Orange, Apple, Cranberry, T	<b>\$6</b> Tomato	Cappuccino	\$6
Seasonal Fruit Smoothies \$9Hot ChocolateAsk your server for smoothie optionsHot Chocolate			\$5
A Glass of Bubbly			
<b>Classic Mimosa</b> Sparkling wine with fresh orange juice		\$12.50	
<b>Blueberry Tea</b> Grand Marnier, Amaretto		\$12.50	
Inniskillin Vidal [50ml]		\$21.00	

#### Gluten-Free, Vegan & Halal options available. Advance Notice Required.

A 13% tax will be applied, gratuities extra. For parties of six or more, an 15% gratuity will be applied. Should you have any allergy concerns, please notify your server. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodbourne illness.

