



# FESTIVE HIGH TEA Semi-buffet

15 Nov – 31 Dec

# COLD SAVOURY

Prawns and Avocado Crostini Scottish Salmon Pate, Cucumber, Tart Gammon Ham Sandwich, Goat Cheese, Spicy Jam

### HOT SAVOURY

Iberico Pork Cheek Croquettes, Iberico Ham, Truffle Mayo Wagyu Beef Slider, Onion Marmalade, Confit Champignon Pan Roasted Rougie Gras, Apple Saffron Nutmeg Purée, Vanilla French Toast

## CHRISTMAS DESSERT

Chocolate Hazelnut Log Cake Yuzu Bergamot Log Cake Apple Ginger Cinnamon Crumble Mixed Fruit Cake Pistachio and Passion Fruit Paris-Brest Lychee Cheesecake Chestnut Vanilla Tart Seasonal Fruits Bowl Christmas Panettone Pudding Chef Nicole's Signature Cookies

# PASS AROUND

Lemon and Raisin Scones served with Clotted Cream, Strawberry Jam

#### BEVERAGE

1 glass of Prosecco (per person) Freshly Brewed Coffee or Tea (unlimited servings)