

High Tea Menu Options  
September 2017

Our High Tea Buffet menus are only catered for a minimum of 15 guests

High Tea Option 01

Served as a buffet with a total of 11 pieces per person, six sweet and five savoury

- 🍰 Le Millefeuille bites – layers of caramelised puff pastry & vanilla cream
- 🍰 Cocktail Religieuse – traditional French chou filled with chocolate or coffee pastry cream
- 🍰 New York style baked cheesecake or Nutella Cake
- 🍰 Cocktail Le'Rivonia – mixed berries on a bed of baked almond cream
- 🍰 Cocktail Le Paradis - layers of crispy hazelnut biscuit, praline, smooth chocolate mousse & milk chocolate whipping cream
- 🍰 Chopped fruit served in a glass
- 🍰 Cocktail French croissant filled with hazelnut mousse & berry compote
- 🍰 Cocktail pecan nut square
- 🍰 Cocktail English scones with cream and homemade strawberry jam

- 🍰 Chicken & mushroom quiche
- 🍰 Chunky tuna, sundried tomato & corn kernel quiche
- 🍰 Sour dough baguette filled with option of:
  - a) Homemade basil pesto, Fior-di-latte mozzarella, fresh basil & tomato slices or
  - b) Tinned tuna-and-harissa-mayo, fresh basil with boiled egg and Kalamata olives or
  - c) Chicken mayo, avo & gherkins
- 🍰 Chilean smoked salmon & cream cheese cucumber-roll-up; topped with red fish roe
- 🍰 Tart topped with rocket, Parma ham, camembert, preserved figs & drizzled with balsamic glaze

- 🍹 Unlimited assorted jugs of juice
- ☕ Unlimited tea & coffee station: *filter coffee plunger's, Five Rose's & Rooibos teabags and assortment of loose leaf tea*

This menu is charged at R 260 per person

High Tea Menu Options  
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Our High Tea Buffet menus are only catered for a minimum of 15 guests

High Tea Option 02

Served as a buffet with a total of 11 pieces per person, four sweet and seven savoury





- 🍰 Salted caramel & peanut tartlets
- 🍰 Cocktail strawberry vanilla tarts
- 🍰 Carrot cake or New York style baked cheesecake
- 🍰 Le Chouchou – duo of puff pastry & chou pastry with caramel pastry cream, topped with Mascarpone
- 🍰 Cocktail layered Nutella, Oreo & hand-whipped cream dessert
- 🍰 Cocktail French Macarons

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- 🍰 Broccoli, bacon & mozzarella quiche
  - 🍰 Red pepper & goat's cheese quiche
  - 🍰 Sour dough baguette filled with option of:
    - a) Homemade basil pesto, Fior-di-latte mozzarella & tomato slices or
    - b) Tinned tuna-and-harissa-mayo, fresh basil with boiled egg and Kalamata olives or
    - c) Chicken mayo, avo & gherkins
  - 🍰 Chilean smoked salmon & cream cheese cucumber-roll-up; topped with red fish roe
  - 🍰 Cheese & cold meat platter  
*Camembert, blue cheese, Chevin goat cheese & crumbed feta on a board with ostrich carpaccio, Parma ham, beef bresaola and a selection of home baked breads served with preserved fruit, fresh rocket, olives & rosa tomatoes*

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- 🍹 Unlimited assorted jugs of juice



Unlimited tea & coffee station:

*filter coffee*

*plunger's, Five Rose's & Rooibos teabags and assortment of loose leaf tea*

This menu is charged at R260 per person

