



Inclusions: Welcome Glass of Sparkling Wine on arrival – selection of 6 Savoury and 4 Sweet treats, pot of T2 tea or local Tea/ OR plunger Coffee, we finish the afternoon with sampling of local liqueurs.

Sample Seasonal SWEET Menu

Green Tea and Cherry Fancier

Pistachio and green tea cake, filled with cherry compote and topped with cherry crèmeux

Classic Opera Slice

Layered coffee soaked Joconde sponge, with chocolate ganache and dark chocolate glaze.

Apple Toffee Tartelette

Vanilla tart shell filled with almond cream and topped with toffee apples.

Red currant Chocolate Brownie – DF,GF,EF,NF

Rich moist chocolate chip brownie with red currants and freeze dried raspberries.

Passionfruit Tart

Vanilla biscuit shell filled with passionfruit crèmeux and topped with a mango glaze.

Lemon Myrtle Cheesecake Slice – DF,GF,EF,NF

Shortbread biscuit base topped with Lemon Myrtle cheesecake and a mirror glaze.

Strawberry Red Velvet – DF,GF,EF,NF

Red Velvet biscuit, topped with vanilla Chantilly and a strawberry glaze.

Hawaii Island

Vanilla short crust biscuit, layered w/coconut lime caramel, pineapple mousse, and a pineapple slice

