

***THE LOUNGE***

***HIGH TEA MENU***

**High Tea**

R 220.00

Three course High Tea inclusive of three TWG teas from the below selection.

**Tea Royale**

R 280.00

Three course high tea offering inclusive of three TWG teas from the below selection served with a glass of our ‘Captain's Table’ Methode cap Classique Sparkling Wine.

**Sinful Delight**

R 110.00

A Selection of our Sweet Treats from the Dessert Buffet, inclusive of one TWG Tea from the Below Selection.

***Our service team will provide course by course tea recommendations to you***

**First Course**

*Served at your table*

Green pea and potato samosa

Chicken spring roll

Smoked salmon and watercress quiche

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House smoked and cured ostrich on bruschetta with pickled dune spinach relish

Chargrilled garlic and lime marinated eggplant in mini roti with curry leaf salsa and chilli mayo

Fresh julienne vegetables and peri-peri chicken with fresh mint wrapped in rice paper with coriander chutney

Fresh franschhoek trout and turmeric mayo on spinach bread

**Second Course**

*Served at your table*

Chocolate Chip Rock Buns

Buttermilk Scones

Served with lemon curd, clotted cream and two home-made jams

**Third Course**

*Please help yourself to our lavish buffet at your leisure*

Carrot Cupcakes with Cream Cheese Frosting

Chocolate Almond Cake

Mini Gateaux Opera

Lemon and Granadilla Meringue Tart

Green Tea and Vanilla Swiss Roll

Chocolate and Nutella Spread Éclairs

Saffron and Cardamom Crème Brulee

Lemon and Poppy Seed Medallions

Salted Caramel Crisp Pearls Chocolate Tart

Assortment of Macaroons

Assortment of Homemade Chocolate Truffles

Cream Fraiche Pound Cake

Savarin Aux Fruits

Chocolate and Orange Mousse Cups

Peach Pineapple and Orange Jelly Cocktail

Rooibos Cream Caramel Panacotta

Cheese Board

**Cakes**

Rainbow Baked Cheese Cake

Milk Chocolate, Coffee and Praline Cake

Passion Fruit and Pistachio Cream Cake

Red Velvet Cake with Mascarpone Cheese Icing

**Children**

Selections of Sweet Candies