**Winter High Tea**

**Freshly made quiches**

* Green peas and potato samosa (fried pastry with potatoes and green peas)
* Chicken half-moon (chicken pastry fold over)
* Smoked snoek and leek Quiche (savoury pastry crust, savoury custard,
* Smoked snoek and leek)

**High Tea Sandwiches**

* House cured & smoked Line fish with cream cheese, spekboom spinach, pickled agave shoots, lemon zest & Green Onion in Rooster Brood.
* Malay Spiced Beef on a homemade parmesan cracker with Coriander Chutney
* Chakalakka, dune spinach & Heally’s cheddar puff pastry roulade
* Cream cheese, chives & Cucumber in Rice paper roll with Fig jam

**Freshly homemade scones**

* Buttermilk scones (homemade classic buttermilk scones)
* Spiced scones with cranberry, raisins ad candied peel (traditional tea time treat with choc chips)

 **Cakes/Tortes**

* Rainbow baked cheese cake (TBH signature cake)
* Milk chocolate, coffee and praline cake ( choc cake, almond praline, coffee syrup, milk choc ganache )
* Granadilla and pistachio cream cake ( pistachio cake, pistachio butter cream, passion fruit curd )
* Red velvet cake with mascarpone cheese icing ( moist red velvet cake with mascarpone cheese icing )

**Desserts**

* Mango and banana dome with feullietine (mango mousse, feullietine on banana Blondie)
* Apricot and almond cake slice (tri colour sponge layered with apricot jam topped with choc crémeux)
* Mini gateaux opera (layers of Almond Sponge cake, coffee syrup, choc ganache, coffee buttercream, chocolate glaze)
* Cape Citrus and condensed milk flan leche (citrus flavoured cream caramel custard)
* No so lemon meringue pie (lime mousse on a biscuit base with meringue and raspberry caviar)
* Cardamom and pistachio éclairs (choux pastry filled with cardamom filling and topped with pistachio glace)
* Ginger and orange Financier with European cream (light and moist small ginger, orange rectangular cake with European cream)
* Salted espresso caramel and Gianduja tart (hazelnut, espresso and salted caramel chocolate tart)
* Banana cupcakes with maple pecan frosting (banana cupcakes with maple pecan frosting)
* Rose macarons sandwich with vanilla cream cheese (French sweet meringue based confection with rose and vanilla flavour)
* Assortment of homemade choc truffles (homemade choc confectionery)
* Almond frangipane strawberry tart with lemon gelée (almond flavoured sweet pastry with lemon gelée and fresh strawberries)
* Tiramisu Swiss roll (choc sponge cake roll filled with coffee butter icing and topped with mascarpone cream)
* Chocolate praline mousse sphere on a flourless cake (choc cake topped with crunchy choc mousse sphere)
* Saffron and almond milk with homemade Oreo cookies (healthy and flavoured milk with homemade Oreo cookies)
* Bain de rose panacotta, macerated raspberries and lemon curd cream (pelargonium infused baked cream with raspberry and lemon curd)
* Cheese board (selected local artisan cheese, with fruits, homemade biscuits and preserves)

 **Kiddies**

* Almond and cranberry nougat
* Assorted marshmallow
* Chocolate treat half nougat eggs
* Dark chocolate coated nougat