



THE SAINT PAUL HOTEL

AFTERNOON TEA

Spring Menu

Tea menu served with the Hotels Black Currant Tea

FIRST TIER

Blackberry & Elderflower Pavlova
Champagne Truffle
Blueberry Chocolate Linzer Cookie

SECOND TIER

Bananas Foster Trifle
Battenberg Rosewater-Pistachio Cake
Lemon-Strawberry Petit Four

THIRD TIER

Bay Shrimp Salad, Sweet Red Peppers, Spring Green Onion, Butter Lettuce, Profiterole
English Cucumber Benedictine, Cucumbers on Multigrain
Blueberry Smoked Salmon, Lemon Cream Cheese, Arugula on Marble Rye
Cremini Mushroom, Marinated Artichoke, Sun-Dried Tomatoes, Ricotta Cheese on Petite Bun

SCONE COURSE

Lavender Buttermilk Scone with Boysenberry Jam

Glass of Champagne or a Mimosa \$12

Specialty Themed Cocktail \$13

Our Signature Black Currant Loose Leaf Tea \$15



THE SAINT PAUL HOTEL
AFTERNOON TEA

Vegan/Gluten Free/Dairy Free
Spring Menu

Tea menu served with the Hotels Black Currant Tea

FIRST TIER

Blackberry & Elderflower Mousse
Champagne Chocolate
Blueberry Chocolate Linzer Cookie

SECOND TIER

Bananas Foster Trifle
Pistachio Cake with Rosewater Frosting
Lemon Cupcake with Strawberry Buttercream

THIRD TIER

Sweet Red Peppers, Spring Onions, Shredded Carrots with
Lemon Oil in a Butter Lettuce Wrap
English Cucumber Benedictine in a Cucumber Cup
Blueberries, Lemon Cream, & Arugula on a Gluten-Free Cracker
Cremini Mushrooms, Marinated Artichokes, & Sun-Dried Tomatoes on Gluten-Free Bread

SCONE COURSE

Lavender Scone with Boysenberry Jam

Glass of Champagne or a Mimosa \$12

Specialty Themed Cocktail \$13

Our Signature Black Currant Loose Leaf Tea \$15