



THE SAINT PAUL HOTEL

Afternoon Tea

HARVEST MENU

Tea menu served with the Hotels Black Currant Tea

FIRST TIER

Maple Glazed Madeleine Cookie
Apple Spiced Sugar Cookie
Pumpkin Crème Brûlée Spoon

SECOND TIER

Mini Pecan Tartlet
Cranberry Chocolate Oat Bar
Mini Spiced Pear Cheesecake

THIRD TIER

Smoked Turkey, Granny Smith Apples, Dijon Cream Cheese, Baby Kale,
Multigrain Tea Sandwich
Egg Salad, Capers, Dill, Country White Tea Sandwich
Dried Figs, Mascarpone Cheese, Fig Jam, Marble Rye Tea Sandwich
Roasted Pork Tenderloin, Lingonberry Jam, Whole Grain Mustard, Biscuit

SCONE COURSE

Butternut Squash Scone, Sage Clotted Cream

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

HARVEST MENU

GF / DF / VEGAN

Tea menu served with the Hotels Black Currant Tea

FIRST TIER

Maple Glazed Shortbread Cookie
Apple Spiced Sugar Cookie
Pumpkin Crème Brûlée Spoon

SECOND TIER

Candied Pecan Tarts
Cranberry Chocolate Oat Bar
Mini Pear Tofu Cheesecake

THIRD TIER

Granny Smith Apples, Dijon Mustard, Baby Kale, Tea Sandwich
Seasoned Seared Tofu, Capers, Dill, Petite Tartlet
Dried Date, Fig Spread Crisp
Lingonberry Jam Mint Cucumber Cup

SCONE COURSE

Butternut Squash Scone, Sage Clotted Cream

Glass of Champagne or a Mimosa \$12

Specialty Themed Cocktail \$13

Our Signature Black Currant Loose Leaf Tea \$15

