



THE SAINT PAUL HOTEL

Afternoon Tea

FALL MENU 2025



THREE TIER SWEET & SAVORY DELIGHTS

Tea menu served with the Hotel's Black Currant Tea

First Tier

Pecan Brittle
Cinnamon Raisin Biscuit with Concord Grape Jam
Butternut Squash Profiterole

Second Tier

Pumpkin Swiss Roll
Mini Pear Pie
Petite Apple Cream Cheese Turnover

Third Tier

Dates & Cream Cheese on Multigrain
Apple Brined Duck Breast with Spiced Mascarpone on Rye
Pear & Squash Profiterole
Prosciutto, Quince & Arugula on Sourdough



SCONE & JAM SERVICE

Sage & Pancetta Scone with Cranberry Chutney

Enhancements

Bag of Our Signature Black Currant Loose Leaf Tea | \$15
Glass of Champagne or a Mimosa | \$12