



THE SAINT PAUL HOTEL

# AFTERNOON TEA

## *Summer Menu*

*Tea menu served with the Hotels Black Currant Tea*

### FIRST TIER

Mini White Chocolate Coconut Macaroon  
Peanut Butter & Jelly Shortbread Cookie  
Wedding Cake Cupcake

### SECOND TIER

Raspberry Iced Lemon Bar  
Blueberry And Strawberry Short Cake  
Mini Apple Pie

### THIRD TIER

Watermelon Cucumber Gazpacho  
Thinly Sliced Beef Tenderloin, Blue Cheese Mousse, & Chive in a Pinwheel  
Tomato, Mozzarella, Basil, Red Onion, Balsamic Reduction on a Baguette  
Chicken, Roasted Corn Salsa, Queso Fresco, Lime Crème on an Edible Spoon

### SCONE COURSE

Peach Cobbler with Whipped Brown Sugar Cream Cheese

*Glass of Champagne or a Mimosa \$12*

*Specialty Themed Cocktail \$13*

*Our Signature Black Currant Loose Leaf Tea \$15*



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*Vegan/Gluten Free/Dairy Free*

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### FIRST TIER

Mini White Chocolate Coconut Macaroon  
Peanut Butter & Jelly Shortbread Cookie  
Wedding Cake Cupcake

### SECOND TIER

Raspberry Iced Lemon Bar  
Blueberry & Strawberry Short Cake  
Mini Apple Pie

### THIRD TIER

Watermelon Cucumber Gazpacho  
Herb Crème Sauce in Cremini Mushroom  
Tomato, Basil, Red Onion, Balsamic Reduction Skewer  
Roasted Corn Salsa and Lime Crème in a Crispy Corn Cup

### SCONE COURSE

Peach Cobbler with Brown Sugar Whipped Topping

*Glass of Champagne or a Mimosa \$12*

*Specialty Themed Cocktail \$13*

*Our Signature Black Currant Loose Leaf Tea \$15*