



Afternoon Tea

at

THE SAINT PAUL HOTEL

SUMMER TEA MENU

*Tea menu served with the Hotels' Black Current Tea and Chamomile
served with Milk, Sugar Cubes & Lemon Wedges*

Sandwich & Savory Plate Course

Tomato and Mascarpone Sandwich
Yellow Fin Tuna with Chile Tangerine Olive Tapenade Lettuce Cup
Grilled Pork Tenderloin Chilled with Raspberry BBQ Sauce
Biscuit Sandwich

Three Tier Sweets and Cheese Course

FIRST TIER

Dried Blueberries, Mixed Candied Nuts,
Cupola Cheese Aged 3 Years, Fresh Strawberries

SECOND TIER

Lime-Mango Parfait
Mini Donut stuffed with Raspberry Crème Anglaise
Blueberry Tart

THIRD TIER

Lemon Chocolate Biscotti
Pineapple Coconut Scone with Lime Tequila Butter

*Add a glass of Champagne or a Mimosa for \$12
Add our Specialty Themed Champagne Cocktail for \$13
Purchase a bag of signature Black Currant Loose Leaf Tea for \$15 plus tax*