

Afternoon Tea

at

THE SAINT PAUL HOTEL

HARVEST TEA MENU

Tea menu served with the Hotels Black Current Tea

Sandwich & Savory Plate Course

Beet Marinated Smoked Salmon, Dill Cream Cheese on Rye
Roasted Pear and Brie Tartlet
Duck Terrine, Cherry Compote on Crostini

Three Tier Sweets and Cheese Course

FIRST TIER

Candied Pumpkin Seeds, Fresh Grapes,
Dried Cranberries and Smoked Moby Cheese (Goat/Sheep)

SECOND TIER

Pumpkin and Cream Cheese Trifle
Mini Sweet Potato Tart
Mini Apple Galette

THIRD TIER

Apricot Shortbread Cookie
Cinnamon Roll Scone with Salted Caramel Butter

\$55 per person

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