

AFTERNOON TEA

AT WESTMORELAND

\$70 per person

CUCUMBER (v)

Mint Yogurt, Tarragon, Lemon Zest, Spinach Bread

ASPARAGUS TOAST (v)

Goat Cheese, Dill, Lemon Zest, Chive, Sourdough

EGG SALAD (v)

Watercress, Lemon Aioli, Country Bread

TARRAGON CHICKEN

Lemon Aioli, Dijon, Country Bread

SMOKED SALMON*

Cream Cheese, Trout Roe, Shallot, Caper, Tomato Bread

ASSORTED PASTRIES

Buttered Scone (v)

Chocolate Macaron (v)

Strawberry Mousse

Passion Fruit Tart (v)

Served with

Cornish Clotted Cream, Orange Jam & Cultured Butter

TEA SELECTIONS

CLASSIC TEAS

Chamomile, Mint, Sencha,
Earl Grey, Chai, English Breakfast

LOOSE-LEAF TEAS

Milky Oolong, Goji Berry, Garden Party

CHAMPAGNE PAIRING

Paul Laurent, Brut Cuvée du Fondateur, NV

\$25 per glass



v - vegetarian

Kindly note that substitutions or modifications are not available for this menu.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if you or anyone in your party has a food allergy.*