CHAMBORD BIRDCAGE HIGH TEA MENU

Tier 1

- Blueberry, Honey & Almond Gâteaux
- Milk Chocolate Crunch, Salted Caramel Banana & Lemon Cream
- Raspberry Frangipane Tartlet with Mascarpone Whipped Ganache

Tier 2

- Sultana Scones, Strawberry Preserve, Clotted Cream
- Petit Canelé

Tier 3

- Smoked Salmon on toasted Brioche with Horseradish & Salmon Caviar
- ~ Tarragon Chicken Rillette Profiterole, Gherkin & Caramelized Onion
- Egg & Cucumber Sandwich with Seeded Mustard & Bush Tomato Chutney
- Beetroot Cream Cheese Tartlet with Pistachio

COCKTAIL OPTIONS

Included in the \$99 per person option Additional cocktail pairings are \$23 each

Fleur de Celeste

Chambord, Lavender & Chandon Brut

French Martini

Chambord, Vodka, Pineapple & Raspberry

TEA SELECTION

Arabian Mint & Honey, Chamomile, Chrysanthemum, Earl Grey, English Breakfast, Fragrant Jasmine Green Tea, Green, Lemongrass & Ginger, Peppermint, Pu-Erh, Rose & French Vanilla, Ti Kuan Yin Oolong









CHAMBORD BIRDCAGE HIGH TEA VEGETARIAN MENU

Tier 1

- Blueberry, Honey & Almond Gâteaux
- Milk Chocolate Crunch, Salted Caramel Banana & Lemon Cream
- Raspberry Frangipane Tartlet with Mascarpone Whipped Ganache

Tier 2

- Sultana Scones, Strawberry Preserve, Clotted Cream
- ~ Petit Canelé

Tier 3

- Pea & Mint Purée on Brioche, Pickled Zucchini, Whipped Goat Cheese & Dehydrated Raspberry
- Corn Cheese Croquette Profiterole,
 Smoked Paprika Aioli, Roquette, Pepitas
- Egg & Cucumber Sandwich with Seeded Mustard & Bush Tomato Chutney
- Beetroot Cream Cheese Tartlet with Pistachio

COCKTAIL OPTIONS

Included in the \$99 per person option Additional cocktail pairings are \$23 each

Fleur de Celeste

Chambord, Lavender & Chandon Brut

French Martini

Chambord, Vodka, Pineapple & Raspberry

TEA SELECTION

Arabian Mint & Honey, Chamomile, Chrysanthemum, Earl Grey, English Breakfast, Fragrant Jasmine Green Tea, Green, Lemongrass & Ginger, Peppermint, Pu-Erh, Rose & French Vanilla, Ti Kuan Yin Oolong







