



High Tea

BY SUPERIOR PÂTISSERIE STUDENTS

CANAPES

*Bruschetta Aux Olives, Legumes et Feta,
Mousse de Poivrons Rouge*
Vegetable, Feta and Olive Bruschetta,
Red Capsicum Foam

Ricotta et Salsa de Tomate
Ricotta Gnudi with Tomato and Basil Salsa

*Mousse de Foie de Volaille Sur Brioche,
Jelly Fraise Porto*
Duck Liver Mousse on Brioche,
Strawberry Port Wine Jelly

MINI GATEAUX

Eclaire Mont Blanc
Choux Pastry Filled with Chantilly Cream,
Mandarin Compote and Chestnut Cream

Pavlova Revisté
*Sable Ecossais, Crème au Citron, Gelée de Fraises,
Meringue et Graines Dragéifiées*
Scottish Shortbread, Lemon Diplomat,
Strawberry Jelly, Meringue and Candied Grains

La buche de Noel
Biscuit Joconde, Pistache, Chocolat
Sponge Mona-Lisa, Pistachio, Chocolate

Verrine
Pain d'Epice Melba
Eggnog, Apple Caramel, Chocolate Supreme

PETITS FOURS

Macaron Cacahouète Chocolat au Lait
Milk Chocolate Peanut Macaron

SCONES

Scones Confiture de Fruits Sec et Crème
Scones with Mincemeat, Jam and Cream

\$25 PER PERSON

\$35 WITH GLASS OF CHAMPAGNE