CHRISTMAS HIGH TEA

Savoury Selection

TRUFFLE EGG MAYO tart creamy free-range egg mousse enriched with truffle essence and fresh chives, encased in a delicate buttery tart shell

HONEY-GLAZED HAM & SEEDED MUSTARD SANDWICH smoked ham layered with swiss cheese, herb butter, and a hint of honey mustard on soft white bread

AUSTRALIAN MOOLOOLABA KING PRAWN BRIOCHE succulent local prawns tossed i light herb mayonnaise, served on brioche roll and garnished with fresh micro cress

Sweet Treats

WARM RAISIN SCONES buttery scones infused with raisins and a hint of cinnamon, served with luscious strawberry jam and softly whipped cream

EGGNOG PANNA COTTA silky eggnog-infused cream crowned with spiced cranberry compote and dusting of festive nutmeg.

TRADITIONAL CARROT CAKE moist, delicately spiced carrot cake layered with smooth cream cheese frosting and a touch of citrus zest

GINGERBREAD BISCUIT crisp and aromatic, delicately spiced with ginger, clove, and cinnamon

HAND-CRAFTED MINI FRUIT MINCE PIE buttery shortcrust pastry filled with brandied fruit mince and lightly dusted with icing sugar

DARK CHOCOLATE TART decadent bittersweet chocolate ganache in a crisp pastry shell, finished with a touch of edible gold

