

Caster High Tea Menu

SWEETS

Passionfruit and chocolate tartlet with a dark chocolate nest Easter Bunny's carrot cake Eggs-ellent white chocolate bavarois with a mango and passionfruit yolk LG Strawberry pink bunny entremets LG Hot cross almond macaron LG, V

SAVOURIES

Golden free-range eggs with mayonnaise and chervil н, v Cucumber and goats' chèvre н, v Soft poached chicken, celery and dill mayonnaise н Shrimp cocktail, Marie Rose sauce with compressed apple on brioche Caramelised corn, ricotta and toasted pepita seeds in an almond cone н, v

WARM DISHES

Traditional English cottage pie with rosemary pomme purée LG, NDI Roasted pumpkin arancini with truffle aioli LG Semidried tomato, basil and mozzarella quiche LG, H

SCONES

Freshly baked chocolate chip scones with strawberry preserve, lemon curd and St. Davids Dairy cream

Served with a glass of French Sparkling, unlimited espresso coffee and freshly brewed tea

Included Beverage Selection

MADAME FLAVOUR LOOSE LEAF TEAS

Madame's English Breakfast | French Earl Grey | Sultry Chai | Green Jasmine & Pear | Organic Mints & Lavender | Chamomile | Deeply Relaxing | Lemongrass, Lime & Ginger

HOT BEVERAGES

Espresso | Cappuccino | Cafe Latte | Flat WhiteLong Black | Macchiato | Housemade Hot Chocolate with speciality marshmallows

High Tea - 145 per adult | With free-flowing sparkling wine - 170 per adult

Accor Plus | High Tea - 130 per adult | With free-flowing sparkling wine - 155 per adult

LG low gluten NDI no dairy ingredients V vegetarian VG vegan H halal

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. All seafood is sustainably certified. Please inform our team if you have a food allergy or intolerance.