



# FESTIVE SET MENU

## FESTIVE SPECIAL

### COCKTAIL

Sparkling white wine infused with Christmas Lights Tea

### MOCKTAIL

Refreshing mocktail blend of Christmas Lights Tea, egg white, pineapple and lime juice.

## STARTER

Foie gras terrine served with a balsamic glaze and Orange Blossom Oolong infused fig chutney, accompanied by toasted brioche.

## MAIN COURSE

Crusted lamb saddle filled with creamy spinach and pine nuts, served with a lingonberry sauce infused with Red Christmas Tea accompanied by winter vegetables and parsnip purée.

## DESSERT

Meringue topped on a joconde sponge filled with Christmas Lights Tea strawberry sorbet and Silver Moon Tea ice cream, layered with strawberry confit and mascarpone Chantilly cream, served with fresh berries and a strawberry sauce.

## HOT TEA

### NOEL! NOEL! TEA

An elixir that will surely inspire wintry fireside reunions and joyful Christmas celebrations, this white tea and black tea blend resounds with fragrant spices and tones of clementine and rich Tahitian vanilla. A warm and generous tea.

- or -

## ICED TEA

### CHRISTMAS LIGHTS TEA

Rich, nutty tonalities blended with spices give this grand green tea a party allure. A celebration of rich and aromatic flavours.

<b>STARTER</b> .....	<b>\$30</b>
<b>MAIN COURSE + TEA</b> .....	<b>\$45</b>
<b>MAIN COURSE + DESSERT + TEA</b> .....	<b>\$50</b>
<b>COCKTAIL</b> .....	<b>\$12</b>
<b>MOCKTAIL</b> .....	<b>\$10</b>

