



First Tier

Farm house Egg salad

Farm-fresh eggs with Dijon, creamy mayonnaise red onions, and a hint of sweet relish, served on buttery brioche with watercress

Classic Cucumber

Crispy English cucumber slices, layered with dill butter on artisanal crustless white bread

Cold Smoked Salmon

Thinly sliced, delicate smoked salmon with whipped herb-cream cheese, capers and fresh squeezed lemon juice, served on savory pumpernickle with micro green

Mini Quiche Lorraine

Timeless French savory tart featuring our signature flaky, buttery pastry crust filled with rich, silky custard, bacon and nutty Gruyere cheese

Second Tier

Classic Cream Scone

Our freshly baked scones are flaky and tender. Served with house-made blueberry jam and rich clotted cream

Fruit and Mint Skewers

A sweet bite-sized array of seasonal fruits, garnished with fresh, aromatic mint for refreshing

The Dolce Vita Panna Cotta

A delicate, melt-in-mouth Italian classic vanilla pudding, paired with rich, dark caramel drizzle

Third Tier

Velvet Chestnut Truffle

A luxurious hand crafted truffle filled with decadent, creamy chestnut liqueur-infused ganache

Rose Macaron

Elegant pink shells filled with light buttercream, offering a sweet and floral aroma of Turkish rose water

Garden Herb Shortbread Cookie

Crisp, buttery shortbread flecked with thyme, dressed in a soft-hued botanical icing. A sophisticated balance of sweet and savory

Lemon Raspberry Petit Fours

Layers of moist vanilla cake filled with luscious raspberry filling, bathed in silky lemon glaze

