

Mothers Day

Estate Vacluse House
Sunday 8th May 2022

AMUSE-BOUCHE

Demitasse of cauliflower and truffle

HIGH TEA

Wild mushroom arancini, aioli

Chicken and tarragon finger sandwich

Egg, chive, watercress finger sandwich

Cucumber, crème fraîche, watercress finger sandwich

Tomato tarte tatin

Chicken and leek pithivier

Salmon terrine en croute

Raspberry macaron

Buttermilk scones, clotted cream, fruit preserves

Pistachio, white chocolate meringue, blueberry

Caramelised apple and toffee éclair

Citrus cheesecake with raspberries

Valrhona chocolate truffle

Organic teas - espresso coffee

With a glass of Australian Sparkling 88 pp

With a glass of French Champagne 108 pp

With unlimited prosecco and spritz 118pp

Childrens High Tea available at 60 per child

Includes a selection of kids sandwiches, sweet and savoury treats

Special dietary requirements available, please advise when making your reservation

Tea Selection

English Breakfast

A traditional blend of Sri Lankan broken-leaf teas that produces a coppery liquor with an assertive aroma. The flavour is bright and brisk, perfect any time of the day.

Earl Grey

Earl Grey is a Sri Lankan black tea combined with the citrus delights of bergamot, generating an elegant and balanced full flavoured cup. An afternoon tea essential

Chamomile

A fragrant infusion of golden chamomile flowers will transport you to a field of sweet cut hay in the summertime. This chamomile tea is a great start or finish to your day. Perfect on its own or with a drizzle of honey.

Irish Breakfast

No messing around with this stout blend. This hall of fame is rich and full-bodied with a frank aroma. Perfect with a splash of milk and paired with a hearty breakfast to get the day going.

Chai

Complex, spicy and incredibly tasty, our signature chai blend is a unique classic. Perfect to wrap your hands around on a chilly afternoon. Best served with milk and honey.

Japanese Sencha

Allow this traditional tea of Japan to lift your spirits day or night with a fresh, clean yet subtly powerful brew. This Japanese Sencha is grassy green and oh so vibrant.

Gunpowder Green

The tightly curled leaf balls resemble shot pellets that open into larger leaves when brewed. This Gunpowder Green tea is a strong yellow infusion with an assertive aroma and a waft of smokiness.

Peppermint

Lush peppermint leaves create a bright infusion. A well-rounded flavour captures the sweet essence of all things minty with a cool lingering aroma to freshen your day.

Lemongrass & Ginger

With a hint of zest and a whole lot of spicy bright lemongrass – this brew smacks you sideways with a refreshing sensation that's as vibrant as it is engaging.