

Afternoon Tea at Loughheed House

Presented by A
Certain

flair
CATERING

Petit Savories

Roast Beef & Feta Slider

AAA Roast Beef • Feta • Beet Horseradish • Micro Sage • Mini Ciabatta

Cucumber & Herbed Cream Cheese Tea Sandwich

Cream Cheese • Chive • Tarragon • Cucumber ribbon • Cranberry dust • Pain de Mie

Smoked Salmon Mousse

Smoked Salmon Mousse • Microgreens • Pumpernickel

Traditional Tuna Salad Tea Sandwich

Creamy Tuna Salad • Celery • Dill • Lemon • Whole Wheat Bread

Truffled Mushroom & Thyme Vol-au-Vent

Mushrooms • Thyme • Cream • White Truffle Oil • Puff Pastry Cup

Petite Quiches – Lorraine & Florentine

Bacon & Swiss • Spinach & Cheese

Curried Chicken Salad Blini

Apple & Almond Chicken Salad • Mini Blini • Microgreens

Deviled Eggs

Beetroot Egg • Classic Deviled Egg Filling • Dill

Sweets

Tea House Tartlets

Raspberry gel with white chocolate cassis ganache • Passionfruit curd with toasted meringue

Earl Grey Swiss Roll

Earl Grey Cream • Spiced Sponge

Vanilla Bean Cupcake

White cake • Vanilla Bean Buttercream

Matcha Shortbread

Japanese Green Tea infused Shortbread

Macaron Collection

Fig & Balsamic • Blue Cheese & Pear Pecan • Chevre & Apricot • Pistachio

White Chocolate Raspberry Scone

White Chocolate • Raspberries • Served with Clotted Cream & Jams

Tarts and macarons are served as a chef's selection, featuring a mix of flavours for the table to share. Each guest receives one tart and one macaron, with flavours alternating by seat to allow for variety.

Tea

Provided by Tea Trader Tea Company
Some selections may have an additional charge.

\$73.95 per person
Includes Museum Admission

The menu price includes Loughheed House admission.
Vegetarian, Vegan, Gluten or Dairy Free options available for an additional \$10 Request must have been made at the time of booking
Reservations are required and a credit card is required for booking. Credit cards are NOT charged except for last minute cancellations - Full details available online.

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Teatails

The Garden Gimlet (2oz) - 17

Flourish Gin, clove simple syrup, & lemon

Lavender Bee's Knees (2oz) - 16

*Burwood Gin infused with floral lavender,
tart lemon & subtle honey*

Loughheed Lemon Martini (2.25oz) - 17

Detour Vodka, Limoncello & Simple Syrup.

Desert Moon Old Fashioned (2oz) - 16

*Skunkworks Moonshine infused with
cardamom, saffron, & coffee.*

Green Tea Cosmo (2oz) - 18

*Green tea, Vodka, Cointreau,
Lime & Cranberry*

Rose Wine Spritzer - 9

with Rose (5oz) & soda

Blueberry Tea (2oz) - 18

*Ceylon Orange Pekoe tea, Amaretto,
& Cointreau*

Hot Toddy (1oz) - 13

*Lady Loughheed Black tea, honey,
Brandy & lemon*

Loughheed House has entertained
Princes & Princesses, Dukes &
Duchesses and Lords & Ladies.
Make it a ROYAL TEA

By the Glass:

House Prosecco

House Rose

6oz - 11

9oz - 16

By the bottle:

Prosecco - 46

Rosé Prosecco - 46

Rosé Wine - 46

Mas Fi Cava Brut (Spain) - 65

Champalou Vouvray (France) - 87

Additional Wines, Beers and Spirits
available - Ask your server.

Infused Tea

Ceylon Orange Pekoe
& Bridgeland Brandy - 16

Cedarberg Sunrise Rooibos
& Rupert's Whiskey - 8

Elderflower Botanical Tea
& 30/30 Reposado Tequila - 8

Rocky Mountain Chai
& Bridgeland Bourbon - 18

Formosa Oolong
& Raptors White Rum - 8