



Women's Day

Afternoon Tea

Appetiser

ROCKEFELLER'S MISO BAKED SALDANHA OYSTER

Served with a glass of Lanzerac Cap Classique

Select your first tea to be served with your savoury bites from our range of TWG Teas

Savoury Selection

biltong & peppadew quiche, sour cream, micro herbs, biltong dust
salmon & avo California rolls, wasabi mayo, soy pearls, pickle ginger
Yorkshire pudding, seared sirloin, horseradish espuma, onion marmalade

Hot Bite from the Kitchen

salmon, dill & cream cheese potato croquette, pea mousse, lemon aioli
braised beef oxtail & huguenot cheese, herb aioli

Finger Sandwiches

Mozambique chicken, cucumber & carrot relish, coriander aioli on white
rare roast sirloin, smoked cheddar, pinotage glaze on mini baguette
Mediterranean grilled vegetables, butternut hummus, minted labneh on brown

Select your second tea to be served with your sweet treats from our range of TWG Teas

The Scone Course

FRESHLY BAKED SCONES

served with clotted cream, strawberry jam, cheddar, butter

Sweet Treats

strawberry taco, elements of strawberries, mascarpone cream
coconut mousse glass, lemon curd, vanilla sponge
red velvet cupcake, marinated strawberries, poppy tuile, cream cheese icing
Amarula cheesecake, coffee, pearls, whipped caramel, vanilla fudge

FINISH WITH A PISTACHIO & CHERRY MACAROON