

The Rose Veranda



Festive Buffet Afternoon Tea
\$48++ per person

Artisanal Selection of Cold Cuts & Cheese

Prosciutto Ham
P

Salami
P

Mortadella
P

Bresaola
B

Brie De Meux
V

English Cheddar
V

Morbier
V

Appenzeller
V

Stilton
V

Nuts, Dried Fruits, Grape, Preserve,
Chutneys, Cracker, Grissini
G, N, V

Festive Savouries

Cured Salmon Cornets, Caviar Pearls
D, E, G, SE

Smoked Turkey and Cranberry Choux
D, E, G

Triple Tiered Truffle Egg Sandwich
D, E, G, V

Duck Rillettes, Candid Mandarin,
Pumpkin Croutons, Red Currant
D, E, G

Festive Salads

Fig Burrata Cream with Sundried Tomato,
Hazelnut, Balsamic Pearls
D, G, T, V

Christmas Smoked Ham, Maple Glazed
Butternut, Spiced Pecan
G, P, T

Sous Vide Prawn, Mary Rose,
Alphonso Mango Relish
E, G, SH

Soup from The Kitchen

Spiced Roasted Pumpkin Velouté

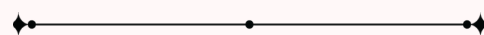
Crab and Shrimp Tortelli,
Brioche Crumble and Micro Coriander
D, G, SH

Trilogy of Sharing Snacks (For 2)

Shepherd's Pie with Baby Lamb Shank
and Vegetable
A, D, G

Norwegian Salmon and
Spinach Quiche with Ikura
D, E, G, SE

Festive Wagyu beef Meat Ball with
Herb Cream Sauce and Cranberry Chutney
A, B, D



Desserts

Sweet Temptation

All-Time Favourite Grandma Log Cake
D, E, G, V

Toffee Cheese Brownie, Pear Log Cake
D, E, G, N, V

Christmas Stollen
D, E, G, V

Christmas Fruit Cake
D, E, G, V

Maple Pecan Walnut Tart
D, E, G, N, V

Mixed Fruit Tart
D, E, G, V

Eggnog Panna Cotta
D, V

Elderflower Jelly
V

Champagne Jelly
A, V

Assorted Christmas Cookies
D, E, G, N, V

Ice Cream

Vanilla, Chocolate
D, E, V

Hot Dessert

Bread and Butter Pudding with
Vanilla Sauce
D, E, G, V

Drink of Choice

Coffee

Rose Veranda Tea / Shangri-La Tea