CHRISTMAS AFTERNOON TEA

— *at* —

CAPE GRACE

WELCOME

Rickety Bridge Brut Cap Classique

SAVOURY

Caponata tartlet • E,L,G
Caprese & bresaola quiche • L,E
Smoorsnoek toast • L,G
Chicken samosa • L,G

SANDWICHES

Rare roasted beef *with* mustard on brown bread • G,L,Mu
Turkey, cranberry & rocket *on* rye • G,L
Beetroot cured salmon, lemon & dill *on* cape seed loaf • G,L

SCONES

Traditional sweet scone • G,E,L
Cheddar cheese, wholegrain mustard & thyme scone • G,E,L,Mu
Lemon curd, whipped mascarpone, cheese & strawberry jam • E,L

PETIT FOUR

• G,E,L,N •

Orange tuile dentelle • Shortbread • Macaron
Pistachio madeleine • Chocolate financier

SWEET

• G,L,E,N,A •

Cherry mousse • Egg nog choux croustillant • Gingerbread cookies
Lemon meringue tartlet • Mince pies & Christmas cake

G- Gluten | C- Crustaceans | E- Eggs | F- Fish | Lu- Lupin | L- Lactose
M- Mollusc | N- Nuts | P- Peanuts | S- Sesame | So- Soya
Mu- Mustard | SD- Sulphur dioxide
Ce- Celery | A- Alcohol

TEA SELECTION
— *at* —
CAPE GRACE

CAPE GRACE EXCLUSIVE

Cape Grace Exclusive
An exclusive blend for the Cape Grace, Cape Town, resonating spices, herbs, fruits and rooibos meet to form a blend of sheer elegance, humbleness and utter beauty.

HERBAL INFUSIONS

Chamomile & Lemongrass
Hibiscus Petals
Cederberg Green Rooibos

FLAVOURED GREEN TEA

Jasmine Blossom
Moringa Matcha
Peach Green

PURE GREEN TEA

Gunpowder Pearls

SCENTED OOLONG BLUE TEA

Rose Oolong

PURE BLACK TEA

English Breakfast
Kenya Marinyn GFOP1

SCENTED & FLAVOURED BLACK TEA

Bergamot Mesquite
Masala Chai

PURE WHITE TEA

Bai Mu Dan

PU-ERH RED TEA

Pu-Erh Tea Cake Ripe

Afternoon Tea
R550 per person • R650 per person including Cap Classique

Our menu items may change and could include common allergens. We recommend that you inform your waiter of any special dietary needs, including intolerances and allergies.