



# AFTERNOON TEA

79 PER GUEST

## GETTING STARTED

Glass of Prosecco

## SCONES

Classic Fairmont Hotel Macdonald Scones

Rosemary Apricot White Chocolate Scones

*Served with Mixed Berry Compote & Devonshire Cream*

## TRADITIONAL FINGER SANDWICHES

English Cucumber

*Cumin & Mint Cream Cheese, Country Bread*

Coronation Chicken

*House-Roasted Farmhouse Chicken, Curry-Infused Sweet Onions,  
Grapes, Croissant*

Smoked Salmon Pinwheel

*Smoked Salmon, Caper Aioli, Lemon Cream Cheese,  
Dark Rye Bread*

Lobster Tart

*Lobster, Dill & Lime Infused Mayonnaise*

Beetroot Hummus Gougere

*Goat Cheese, Chives*

## SWEETS

Pistachio Cannoli

*Mascarpone Cream Filled Cannoli, Pistachio Crust*

Chocolate Dipped French Macaron

*Almond Cookie, Chocolate Dipped*

Honeycomb & Wild Rose Cheesecake

*Floral Notes of Lavender and the Sweetness of Honey*

Berry Tart

*Lemon Curd, Compressed Berries*

Earl Grey Shortbread Cookie

*Lavender Sugar Dust*

## ENHANCE WITH SPARKLING COCKTAILS

Mimosa 10

Champagne Cocktail 25

*Fairmont*  
HOTEL MACDONALD



## LOOSE LEAF TEA SELECTION

### FAIRMONT BREAKFAST

*Malty Astringency Notes of Oak & Citrus  
Flavourful & Full-Bodied*

### FAIRMONT HOTEL MACDONALD EARL GREY

*Excellent Earl Grey Notes Accented with Piquant Lemon  
Lively & Full-Bodied*

### ORGANIC PEPPERMINT

*Cool, Pungent & Lively Taste*

### ONTARIO ICE WINE

*Alive with Riesling & Berry Notes  
Finishes with a Silky White Tea Smoothness*

### ORGANIC CHAMOMILE

*Aromatic with an Impressive & Refreshing Apple-Like Character*

### JAPAN SENCHA KAKAGAWA

*Tending Light Liquoring, Smooth with Depth & Body*

### MADAME BUTTERFLY JASMINE

*Only Grows for Three Weeks Per Year, Succulent New Spring Tea  
Infused for Seven Consecutive Nights with New Jasmine Buds  
Smooth & Ethereal Jasmine*

+10