



NUTCRACKER AFTERNOON TEA

89 PER GUEST

GETTING STARTED

Glass of Prosecco

SCONES

Classic Fairmont Hotel Macdonald Scones

Dried Cranberry White Chocolate Scones

Served with Mixed Berry Compote & Devonshire Cream

TRADITIONAL FINGER SANDWICHES

English Cucumber

Dill Cream Cheese, Pomegranate, Country Bread

Coronation Turkey

*House-Roasted Farmhouse Turkey, Curry-Infused Sweet Onions,
Grapes, Sourdough Bread*

Beetroot Hummus

Crushed Avocado, Pea Shoots, Tajin, Pumpernickel Bread

Mini Lobster Roll

Lobster, Dill & Lime Infused Mayonnaise, Brioche Bun

Truffled Egg

Caviar, Truffle Aioli, Pumpernickel Bread

SWEETS

Gingerbread Cheesecake

Gingerbread Crumb, Candied Ginger

Christmas Pudding

Dried Fruit, Candied Fruit Peel, Sticky Sponge Cake

Vanilla Kipferl Cookie

Almond Cookie Dusted with Vanilla Sugar

Festive Berry Tart

Compressed Berries

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 Reasonable 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

