

MENU FOR MOTHERS' DAY HIGH TEA IN THE GARDEN

SAVOURY

MINI QUICHE WITH GARDEN VEGETABLES*

PUMPKIN SCROLLS WITH SPINACH*, FETA AND SUNDRIED TOMATOES

HERBED* MEATBALLS SERVED WITH ZUCCHINI* PICKLE

FINGER SANDWICHES: CURRIED EGG* & CUCUMBER/CREAM CHEESE

VEGETARIAN SAUSAGE ROLLS WITH SWEET POTATO, LENTIL AND ZUCCHINI*

BAGUETTE WITH SMOKED SALMON, CREAM CHEESE AND FENNEL*

SPARKLING APPLE CIDER

QUINCE* SYRUP SPARKLER

SWEET

PERSIAN SAFFRON RICE PUDDING WITH ALMONDS

POACHED QUINCE* WITH VANILLA BEAN YOGHURT

DARK CHOCOLATE BROWNIES WITH FORAGED BLACKBERRIES*

BROWN BUTTER AND PIALLIGO PEAR* SYRUP CAKE

APPLE* AND PEACH* CRISPS

SPICED APPLE* STRUDEL

DRIED FIG* ON CREAMY BLUE CHEESE DRIZZLED WITH GARDEN HONEY*

PLUNGER COFFEE

EARL GREY, LAVENDER AND ROSE PETAL TEA

HERBAL TEA

*denotes produce from own garden or foraged within Canberra gardens