

# AFTERNOON TEA

THE TWELVE APOSTLES HOTEL AND SPA

Created & inspired by Head Pastry Chef Gina Marziani

## EASTER HIGH TEA

### SELECTION OF HOMEMADE SANDWICHES

- Rare roast beef with horseradish mayo on hot cross bun (D,G,E)
- Prawn cocktail with rocket on salted pretzel roll (G,D,S,E)
- Smoked chicken Caesar wrap (G,D,E)
- Chopped smoked salmon salad on seeded bagel (D,G)
- Caprese with balsamic glaze on fresh rosemary focaccia (V,D,G)
- Roasted chicken pie (D,G,E)
- Artichoke, spinach & cream cheese quiche (V,D,G,E)

### FRESHLY BAKED SCONES

Mature cheese scones & plain scones served with Chantilly cream, mascarpone & berry compote (V,D,G,E)

### SWEET TREATS

- 12A signature cheesecake with chantilly cream & berries (V,D,G,E)
- Peppermint & milk chocolate ganache macaron (V,D,N,E)
- Decadent chocolate & salted caramel slice (V,D,G,E)
- Marshmallow egg s'more choux puff (V,D,G,E)
- Naartjie citrus & vanilla bean tart (V,D,G,E)
- Speckled egg chocolate brownie (V,D,E)

**V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts |  
P-Pork | G-Gluten | A-Alcohol | E-Egg**

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements.

Prices include VAT at the current standard rate.

A discretionary 12.5% service charge will be added to your bill.

Thank you for your generosity