



Heritage Venue : High Tea : Nostalgic Cuisine

Deluxe Catering : Functions & Events

*Gallery Level, Brisbane Arcade, City*

*P: (07) 3229 7050 · [www.roomwithroses.com.au](http://www.roomwithroses.com.au)*

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**OPEN MONDAY TO SATURDAY**

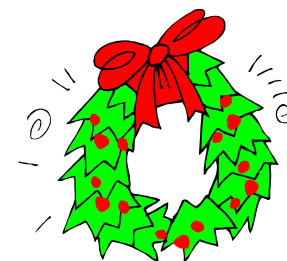
**9.00am - 3.30pm**

Available for functions & events outside of opening hours.

**Specialist in intimate weddings & functions**



# Christmas 2017



# Celebration Menu

114<sup>th</sup> November - 23<sup>rd</sup> December 2017

# Christmas High Tea

\$45 per person

The Christmas High Tea features the flavours of Christmas in our savouries and sweets, in addition to our delightful scones, all made on the premises, and presented on our elegant porcelain High Tea stand.

**Dainty Ribbon Sandwiches** - chicken & avocado; ham, chutney & avocado

**Smoked Salmon Roulade** with herbed cream cheese

**Savoury Tartlet** - chef's selection

**Savoury Puff** - chef's selection

**2 Mini Raspberry Scones** - with raspberry jam and Chantilly cream

**Mini Rumball** - made with Bundaberg's finest

**Mini Fruit Mince Tart**

**Chocolate Cup** - filled with mango cream

**Gingerbread**

**1 Pot of Tea / 1 Cup of Standard Coffee / 1 Soft Drink**

Additional charges apply for Specialty Hot & Cold Drinks & Extras (mugs, soy, etc) as per Drinks List

## *Please Note:*

- *No gluten free / vegetarian / vegan version available for Christmas High Tea*
- *Our High Tea menu is priced & set per person. If you choose to share, we reserve the right to add a small fee of \$5 pp to serve/clear (does not include a beverage.) Please accept this charge to accommodate your choice & maintain our standard.*

# Christmas 2017 Celebration Menu

**Enjoy 2 courses for \$40 or 3 courses for \$50**

## Entree

**Prawns, Mango and Snow Peas in a Lettuce Cup**  
with garlic and herb aioli

**OR**

## **Stuffed Mushrooms**

mushroom caps filled with onion, bacon and balsamic vinegar, topped with cheese, and served with a festive petite salad and steamed rice (gf)

## Main Course

**Roast Turkey, Camembert and Cranberry Filo Bon Bon**  
served with cranberry jus & festive side salad

**OR**

## **Honey Baked Ham**

with caramelised pineapple, potato gratin & festive side salad (gf)

## Dessert

### **Roulade of the Day**

fresh fruit and Chantilly cream rolled in a soft meringue with flaked almonds, served with Chantilly Cream and fruit coulis (gf)

**OR**

### **Mini Plum Pudding**

served with brandy custard and ice cream