



Heritage Venue : High Tea : Nostalgic Cuisine

Deluxe Catering : Functions & Events

Gallery Level, Brisbane Arcade, City

P: (07) 3229 7050 · www.roomwithroses.com.au

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OPEN MONDAY TO SATURDAY

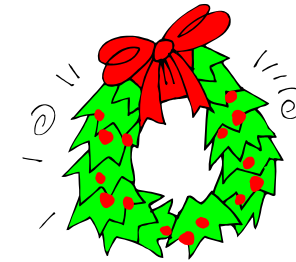
9.00am - 3.30pm

Available for functions & events outside of opening hours.

Specialist in intimate weddings & functions



Christmas 2018



Celebration Menu

12th November - 22nd December 2018

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 2018 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