



Heritage Venue : High Tea : Nostalgic Cuisine

Deluxe Catering : Functions & Events

Gallery Level, Brisbane Arcade, City

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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 2022



Celebration Menu

14^h November - 23rd December 2022

Christmas High Tea

\$52 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 - turkey & cranberry sauce; ham & chutney

Savoury Tartlet - chef's selection

Savoury Puff - chef's selection

Savoury Mini Muffin - chef's selection

2 Mini Raspberry Scones - with raspberry jam and Chantilly cream

Mini Rumball - made with Bundaberg's finest

Mini Fruit Mince Tartlet

Mini Pavlova - with strawberries and Chantilly cream

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:

- *Vegetarian option - + \$4 per person. No gluten free/dairy free/vegan option.*
- *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 Celebration Menu

Enjoy 2 courses for \$45 or 3 courses for \$55

Entree

Beetroot, Feta and Walnut Salad in a Lettuce Cup
with balsamic vinaigrette (v, gf)

OR

Prawn & Crab Ravioli
with creamy garlic and white wine sauce

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 (gfo)

OR

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

Champagne Cocktail Selections \$15

Turkish Delight, Limoncello, Orange Liqueur

gf - gluten free, gfo - gluten free option available, please ask, v- vegetarian