ROOM WITH ROSES

Heritage Venue : High Tea : Nostalgic Cuisine

Deluxe Catering : Functions & Events

Vicki Pitts - Owner

Gallery Level, Brisbane Arcade, City

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

f *roomwithroses* *@roomwithroses* *@roomwithroses*

OPEN MONDAY TO SATURDAY

Mon – Fri 9.30am - 2.30pm

Sat 9.00am – 3.30pm

Available for functions & events outside of opening hours.

Specialist in intimate weddings & functions

ROOM WITH ROSES



Christmas 2026 Celebration Menu

Mon 09/11/2026 – Wed 23/12/2026

Christmas High Tea

$72 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;
triple smoked leg ham, chutney & lettuce

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

Rumball – made with Bundaberg's finest

Mini Fruit Mince Tartlet

Mini Gingerbread Shapes

Hand-crafted Chocolate Christmas Tree

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 pp.*
- ***No gluten free / vegan / egg free /dairy free options available.***
- ***This is a set menu and no substitutions of items will be made.***
- *Our High Tea menu is priced & set per person. If you choose to share, we reserve the right to add a small fee of $6 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 $58 or 3 courses for $72

Entree

Soup of the Day
with toast (gfo)

OR

Prawn & Mango Salsa Salad
(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, roast vegetables and steamed greens (gfo)

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

gf – gluten free, gfo – gluten free option avail (please ask), v - vegetarian