

# High Tea at Rendezvous

Prior to the 17th century, the English had two main meals - breakfast and dinner. It was Anna, 7th Duchess of Bedford, who first invited her friends to join her for an additional afternoon meal of bread and butter sandwiches, small cakes and of course, tea which was later, made popular by Queen Victoria.

Two distinct forms of tea services evolved: 'low' and 'high' tea. Low tea, enjoyed in the low or early part of the afternoon, was served in aristocratic homes and featured gourmet canapés with emphasis being on the presentation and conversation. The working class originated high tea. Not having the means of two main meals each day they combined afternoon tea with the evening meal, serving meats, breads and cakes with hot tea at the end of the day.

Rendezvous preserves this rich English tradition using the highest quality gourmet T2 teas, hand-selected by the Rendezvous team to compliment our high tea service and for your enjoyment.

## Classic High Tea \$25 pp

Includes a selection of sweet and savoury canapés and your selection of one gourmet T2 tea or freshly brewed coffee.

## High Tea with a Twist \$35 pp

Includes a selection of sweet and savoury canapés, your selection of one gourmet T2 tea or freshly brewed coffee and your choice of one tea-pot cocktail or glass of sparkling wine.

## High Tea Menu

Served on a traditional three-tier platter.

Rendezvous strawberry macarons  
Angel butterfly cake  
Lemon and cherry tarts  
Caramel and almond petit four  
Fruit tarts

Traditional English scones plain and savoury served with clotted cream, butter and a selection of gourmet jams

Savoury quiches  
Selection of gourmet finger sandwiches  
Roasted pumpkin and caramelised onion frittata

rendezvous

## Tea Selection

### Choc Chip Chai

Choc chip chai, oh my! Spicy sweet and decadent dance a cocoa chai-cha and enjoy its riches and smooth moves.

### Crème Brûlée

Caramel and vanilla break the crust, do a little waltz and end up with a winning after dinner dance. A little honey will sweeten the deal.

### French Earl grey

A tea than puts continental differences aside for the greater good. Earl grey, but with rose and hibiscus, a little peach and a more fruity personality.

### Irish Breakfast

A rich, malty brew that is more frank and up front than the English.

### Monk pear

Rich and robust, this sophisticated tea has the best of sweet pear and jasmine blossoms join classic bergamont for a refined, lingering taste.

### Honey green almond

Apple crumble in a cup. A sprinkle of chocolate almonds with cinnamon's spice means dinner is often skipped when this is dessert.

### China Jasmine

It's easy being green with our version of the Chinese classic. Jasmine drops by to join a delightful conversation, day or night.

### Strawberries & Cream

A simply sensational sweet treat. Summer berries drizzled with creamy yogurt in a fruity floral breeze.

### Madagascar Vanilla

A versatile black tea kissed by vanilla. Rich and smooth, its refined sweetness loves a honey touch for a deliciously decadent treat.

### English Breakfast

A blend of the finest Sri Lankan full bodied teas produce a rich and well rounded flavour.

## Tea-Pot Cocktails

Included in high tea with a twist, please choose one delicious tea-pot cocktail from the list.

### Barbados Escape

The unmistakable taste of lychee will have you swept away to an island escape. The sweet muddle of lychee, orange, midori and cranberry will have you thinking you're holidaying on the beach in Barbados.

### The Peninsula

A delicious blend of guava and lime this vodka, cocktail will have you tickled pink with a ginger rum kick.

### The New Yorker

True to its name, this drink is truly urban with a chic blend of vodka, vanilla galliano shaken with orange juice. This drink is fit for any aristocrat.

### Tuscan affair

The sweet aroma of strawberries and cream drizzled with hazelnut frangelico and spiced with fresh lime will whisk you away to a place all things nice.

Additional tea-pot cocktail

\$15pp