

## Selection of Teas and Coffee

### Teas

Earl Grey

Green Tea

English Breakfast

Lemon

Chamomile

Dilmah herbal infused teas

*(refer to selection list)*

### Coffees

Flat White

Long Black

Short Black

Mochaccino

Cappuccino

Latte

Hot Chocolate

## Dilmah Herbal Infused Teas

### Black Teas

*No additives/contains caffeine*

#### Ceylon Breakfast Tea

*an invigorating brew to wake you up*

#### Aromatic Earl Grey Tea

*a high-elevation single region tea with a touch of Bergamot*

#### Springtime Chocolate Mint

*an elegant Ceylon Pekoe lightly infused with chocolate and mint*

### Green Teas

*No additives/contains caffeine*

#### Naturally Pure Green Tea

*a pleasant tea with lightly sweet finish. Finest Ceylon Tea*

#### Fragrant Jasmine Tea Green Tea

*a light tea made with night-blossoming jasmine petals*

### Herbal Infusion

*No additives/caffeine free*

#### Pure Peppermint

*ideal after meals*

#### Gentle Chamomile

*a gentle herb enjoyed as a relaxing evening drink*

### Fruit Infusion

*No additives/caffeine free*

#### Elderflower & Apple Infusion

*a fragrant, natural infusion with fruit, spice and citrus notes*

#### Natural Infusion of Blueberry

*blueberries lend their soft, tangy flavours to this intense fruity infusion*

#### Blood Orange & Eucalyptus

*an inspired blend of sweet orange, lemon and spice in a beautiful ruby red infusion*

# Duke's

Bar & Restaurant

## HIGH TEA MENU



## HOME of HIGH TEA

Enjoy a selection of teas with an assortment of sandwiches, freshly baked scones and assorted delicacies in the elegant ambience of Rotorua's historic boutique hotel.



## TRADITIONAL HIGH TEA

**\$35 per person**

30 minutes notice is required - minimum 2 persons

### Freshly Baked Scones

served with clotted cream and jam

### Assortment of Savouries

- smoked chicken breast with cranberry, watercress and brie cheese in freshly baked ciabatta bread
- confit salmon, cucumber, chives and cream cheese sandwich
- truffle oil infused arancini balls with wasabi aioli and micro herbs
- chorizo scotch egg with spicy plum sauce

### Assorted Mini Sweet Items

- vanilla crème brule tart
- mini petit four
- macaroons

### Served with a selection of teas or coffees

(option to upgrade to bubbles or beer for \$10 extra)



## SAVOURY HIGH TEA

**\$40 per person**

30 minutes notice is required - minimum 2 persons

### Freshly Baked Savoury Scones

- served with clotted cream and jam

### Assortment of Savouries

- smoked chicken breast with cranberry, watercress and brie cheese in freshly baked ciabatta bread
- truffle oil infused arancini balls with wasabi aioli and micro herbs
- chorizo scotch egg with spicy plum sauce
- open steak on a Yorkshire pudding with horseradish cream
- grilled prawn skewer

### Assorted Sweet Items

- wild berry infused crème brule tart
- mini petit four
- macaroons

### Served with a selection of teas or coffees

(option to upgrade to bubbles or beer for \$10 extra)



## THE HISTORY OF HIGH TEA

Originally high tea was an early evening meal eaten between 5pm and 6pm as a substitute for both afternoon tea and the evening meal. The term comes from the meal being eaten at the "high" (main) table, instead of the smaller dining table. It was relatively informal and would have consisted of cold meats, eggs and/or fish, cakes as well as sandwiches. Only in recent years that high tea has transformed into an upmarket afternoon tea, consisting of a selection of petite sandwiches, cakes, scones and pastries. The ritual is credited to Anna, Seventh Duchess of Bedford, in the early 19th century. The Duchess grew hungry between an early lunch and a late dinner, resulting in a small meal being served in her boudoir, mid-afternoon.

