

KCC

La Vie en Rose

Trusha.mitha@gmail.com High Tea Menu Options
July 2019

Our High Tea Buffet menus are only catered for a minimum of 15 guests

High Tea Option 01

Served as a buffet with a total of 11 pieces per person, six sweet and five savoury

- 🌹 Cocktail pavlova - *Rose meringue nests filled with sweetened whipped cream and seasonal fruit*
- 🌹 Churros bites dipped in chocolate
- 🌹 15cm Carrot Cake
- 🌹 15cm Black Forest Cake
- 🌹 Red Velvet Slice - *layers of red velvet sponge, white chocolate ganache & dark chocolate glaze*
- 🌹 Cocktail choc opera slice - *layers of almond biscuit, chocolate ganache & coffee butter cream*
- 🌹 Cocktail Lemon Meringue
- 🌹 Cocktail Pecan Nut Square
- 🌹 Cocktail blueberry scones with sweetened whipped cream and apricot jam

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- 🌹 Chicken & mushroom quiche
 - 🌹 Chunky tuna, sundried tomato & corn kernel quiche
 - 🌹 Sour dough baguette filled with option of: (Please choose 2 of the below options)
 - a) Homemade basil pesto, Fior-di-latte mozzarella, fresh basil & tomato slices or
 - b) Tinned tuna-and-harissa-mayo, fresh basil with boiled egg and Kalamata olives or
 - c) Parma ham, camembert, caramelized onion & fresh tomato or
 - d) Chicken mayo, avo & gherkins
 - 🌹 Cocktail phyllo cups filled with cream cheese, smoked salmon & cracked black pepper

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- 🌹 Unlimited assorted jugs of juice
 - 🌹 Unlimited tea & coffee station: *filter coffee, Five Rose's & Rooibos teabags and assortment of loose leaf tea*















This menu is charged at R 275.00 per person

High Tea Menu Options
July 2019

Our High Tea Buffet menus are only catered for a minimum of 15 guests

High Tea Option 02

Served as a buffet with a total of 11 pieces per person, four sweet and seven savoury

-  Cocktail Paris Brest – chou pastry filled with almond praline pastry cream
 -  Cocktail Le Mille-feuille - the French Classic of caramelized puff pastry & vanilla
 -  15cm Carrot Cake
 -  15cm Calebau dark chocolate cake
 -  Cocktail Tiramisu Tarts
 -  Cocktail brownie bites
 -  Cocktail French Macarons
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-  Caramelised onion & camembert quiche
 -  Mushroom and Spinach quiche
 -  Sour dough baguette filled with option of: (Please choose 2 of the below options)
 - a) Homemade basil pesto, Fior-di-latte mozzarella & tomato slices or
 - b) Tinned tuna-and-harissa-mayo, fresh basil with boiled egg and Kalamata olives or
 - c) Parma ham, camembert, caramelized onion & fresh tomato or
 - d) Chicken mayo, avo & gherkins
 -  Cocktail phyllo cups filled with cream cheese, smoked salmon & cracked black pepper
 -  Cheese & cold meat platter
Camembert, blue cheese, Chevin goat cheese & crumbed feta on a board with ostrich carpaccio, Parma ham, beef bresaola and a selection of home baked breads served with preserved fruit, fresh rocket, olives & rosa tomatoes
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-  Unlimited assorted jugs of juice
 -  Unlimited tea & coffee station: *filter coffee, Five Rose's & Rooibos teabags and assortment of loose leaf tea*

This menu is charged at R320.00 per person