

BACCHUS

restaurant & lounge

AFTERNOON TEA

Discover the royal tradition of high tea by indulging in an irresistible assortment of seasonal delights adorned with festive flavours at the Wedgewood Hotel.



Saturday & Sunday | Exclusively in our Dining Room

First Seating at 2:00pm | Second Seating at 2:30pm | Two-Hour Seating Time

NUTCRACKER AFTERNOON TEA 79_(plus taxes)

FINELY CUT GOURMET SANDWICHES

Classic English Cucumber & Cream Cheese on Sourdough (V)

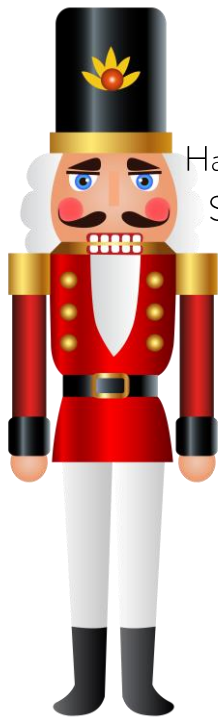
Devilled Egg with Local Salmon Caviar, Chives

Smoked Sockeye Salmon Tartelette with Dill, Horseradish

Hand-Peeled Nordic Shrimp with Marie Rose Sauce on Pumpernickel

Smoked Turkey with Cranberry Mayonnaise, Arugula on Multigrain

Confit Albacore Tuna with Capers, Dill



PASTRIES & SWEETS

Chocolate Mousse Profiterole

Gingerbread Cheesecake Verrine

Seasonal Mint Macarons

Dark Chocolate Raspberry Ganache Tartelette

Winter Spice Almond Scone with Raisins

Sage and Goat Cheese Scone

Almond Opera Cake

SAVORY CAKES

Warm Toasted Crumpets with Clotted Cream, Assorted Preserves (V)

Enjoy all the delights of our Nutcracker Afternoon Tea with the choice of...

Prosecco DOCG Brut 'Asolo', Giusti | 16.50 (glass), 72 (bottle)

Blue Mountain Brut, Okanagan Falls, BC | 22 (glass), 96 (bottle)

Taittinger, Champagne, France | 38 (glass), 165 (bottle)

Moët & Chandon 'Imperial' Brut | 125 (half bottle), 175 (bottle)

Kir Royale | 16 (glass)

KAVIARI CAVIAR

Osciètre | 160 Kristal | 175

20g of your selection, with traditional accompaniments:

Blinis/ Potato Rosti/ Chives/ Shallots/ Egg White/ Egg Yolk/ Creme Fraiche

Executive Chef
Stefan Hartmann

Pastry Chef
Samson Iza-Fellows



For any allergies or intolerances please notify us a minimum of 48 hours in advance and we will do our best to accommodate your request.

(V) Vegetarian | Requests for substitutions are politely declined

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SEASONAL TEA FEATURE



Aroma: Nutty, Opulent
Palate: Nutty, Rich, Smooth
Notes: High Energy, High Caffeine, Black Tea



Aroma: Chocolate
Palate: Rich Cocoa, Medium-Bodied
Notes: High Energy, High Caffeine, Black Tea

LOOSE LEAF TEA SELECTION

TRADITIONAL BLACK TEA BLENDS

CLASSIC ORANGE PEKOE

Aroma: Subtle
Palate: Round, Brisk, Hint of Muscatel
Notes: High Energy, High Caffeine

LAVENDER EARL GREY

Aroma: Uplifting, Lingering Perfume
Palate: Strong, Spicy, Sweet Finish
Notes: High Energy, High Caffeine

THUNDERBOLT DARJEELING

Aroma: Green, Pungent
Palate: Full-Bodied & Clean
Notes: High Energy, High Caffeine, India Estate

ENGLISH BREAKFAST

Aroma: Sweet & Biscuity
Palate: Elegant, Refined Smoothness
Notes: High Energy, High Caffeine

SCENTED GREEN TEAS

ORGANIC PEAR GREEN TEA

Aroma: Sweetly Intoxicating
Palate: Delicate with a Whisper of Pear
Notes: High Antioxidants, Low Caffeine

APPLE PIE BLEND

Aroma: Succulent Apples, Cinnamon
Palate: Warm, Supple, Hint of Spice
Notes: High Antioxidants, Low Caffeine

ORGANIC WILD STRAWBERRY

Aroma: Ripe, Fruity, Seductive Aroma
Palate: Sweet, Fresh
Notes: High Antioxidants, Low Caffeine

HERBAL INFUSIONS

ORGANIC CHAMOMILE FLOWER

Aroma: Soft, Musty
Palate: Smooth, Apple-Like
Notes: High Health, Caffeine-Free

ORGANIC PEPPERMINT LEAVES

Aroma: Cool
Palate: Minty, Sweet
Notes: High Health, Caffeine-Free

LEMON VERBENA BLEND

Aroma: Refreshing Lemon
Palate: Light, Sweet, Full Citrus Finish
Notes: High Health, Caffeine-Free

DECAFFEINATED ENGLISH BREAKFAST

Aroma: Rich & Biscuity
Palate: Full-Bodied & Clean
Notes: Medium Antioxidants, Caffeine-Free