

Gluten-Free High Tea

Candied ginger scone
Strawberry jam, Devon-style cream

Traditional warm delicacies
Ricotta spinach frittata
Savoury sausage roll
Caramelized leek and Gruyère cheese quiche

Savoury tea sandwiches
Locally smoked wild B.C. salmon pinwheel
Egg salad, watercress
Cucumber, fresh ginger cream cheese
Turkey salad, cranberry sage mayonnaise

House-made sweets
Strawberry lemon Napoleon
Peach lavender pound cake
Bergamot infused chocolate mousse
Lemon tart

\$37.50 per person
plus tax

24 hour notice required
*This menu not produced
in a Gluten Free Kitchen*

Our Loose Tea Selections...

- *100th Anniversary A light black tea blend of Darjeeling, black Hunan and gunpowder
- *Bachelor Button Chinese black and sencha tea flavoured with bergamot, rhubarb and blue cornflowers
- *Teaberry Blend Black Ceylon tea flavoured with strawberries, raspberries, blackberries and currants
- *Rose Congou Chinese Congou tea scented with rose petals
- Mixed Greens Our own blend of green teas from China
- *Lemongrass & Ginger A herbal infusion of lemongrass, ginger, citrus peel, licorice and peppermint
- *Garden Peppermint Slow dried peppermint leaves for a superb, refreshing flavour
- Earl Grey Chinese black tea scented with oil of bergamot
- English Breakfast A traditional blend of premium Assam, Ceylon and Kenyan black teas
- *Our exclusive Butchart Gardens loose teas are available in our Seed and Gift Store

The DINING ROOM RESTAURANT

January 7th - March 31st, 2018
12 Noon - 3pm

Please note admission to The Gardens is required.
Reservations are recommended.
Call: 250.652.8222 or butchartgardens.com

