

Festive

HIGH TEA MENU

Enjoy three tiers of seasonal treats handcrafted on site by our culinary team.

THE SCONE

Vanilla scone

Spiced caramelised white chocolate and pear scone

Served with fresh cream and berry conserve

SAVOURY TEMPTATIONS

Pork pie with apricot and sage

Poached turkey breast and cranberry chutney roll

Egg mayonnaise, green olive and pickles on sourdough

Smoked salmon, cream cheese, shallots and capers on rye

Summer pea, and feta shortcrust tartlet

SWEET DELIGHTS

Pavlova verrine, passionfruit and mango compote, white chocolate panna cotta

Chestnut and milk chocolate crèmeux

Lemon curd yule log with white chocolate and pistachio

River mint crème pâtissière éclair

Served with free-flowing Vittoria Coffee blends, Jing Tea herbal infusions and hot chocolate.

This will be accompanied by your chosen beverage package if you have selected one.

Additional refreshments are available upon request for a fee.

Menu is subject to change due to seasonal availability of some items. If you have an allergy or intolerance, please advise an associate and assess your own level of risk before dining. Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredients can be made.

THE WESTIN
MELBOURNE

LOBBY LOUNGE
THE WESTIN MELBOURNE
205 Collins Street
Melbourne, VIC 3000
westinmelbourne.com
T +61 3.9635.2222