

the **CAFÉ**  
*at*  
THISTLE FARMS™

**AFTERNOON TEA MENU**

*served daily 1-3pm by reservation only*

\$25/PERSON

*includes:*

EGG AND SMOKED SALMON FINGER SANDWICH  
CHICKEN SALAD PUFF PASTRY  
BOMBAY AVOCADO CUCUMBER FINGER SANDWICH  
MINI QUICHE  
SEASONAL SCONES WITH CLOTTED CREAM & JAM  
ASSORTED TEA-INSPIRED PASTRIES & DESSERTS

add demi salad \$3 | add soup \$3

AND

**HOST(ESS) CHOICE OF TEA SERVICE FOR TABLE**

*choose one: hot or iced*

**HOT TEA**

*served with lemon, honey, milk, rock sugar. individual tea selection and service \$5/person.*

**BLACK**

FIREPOT BREAKFAST  
lively, dried cherry, fresh oak

ITALIAN GREY

brisk, rosewood, tangerine marmalade

MORINGA MADRES

moringa, lemon balm, lemongrass

**GREEN**

HIMALAYAN MOUNTAIN  
meditative, sweet pea, honeysuckle

JAPANESE PEASANT

grounding, toasted rice, wheat grass

MOROCCAN JASMINE MINT

heady, sweet jasmine, peppermint

**HERBAL**

INDIAN ROSE GARDEN  
soothing, honey, floral

HIBISCUS ELIXIR

COMMUNI-TEA  
moringa, hibiscus, orange peel

**OOLONG**

IRON GODDESS OF MERCY  
mineral, stewed peach, walnut

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**ICED TEA**

UNSWEET BLACK TEA      SEASONAL TEA

*\*Firepot Breakfast will be served for groups of 10 or more*