

# TABLE ROCK HOUSE

RESTAURANT

..... BY NIAGARA PARKS .....

## AFTERNOON TEA

• 35 PER PERSON •

### FINGER SANDWICHES

#### CUCUMBER

*brie, spiced red pepper jelly*

#### ATLANTIC SMOKED SALMON

*crème fraîche, watercress*

#### EGG SALAD

*baby arugula, paprika mayonnaise*

#### SHAVED ROAST BEEF

*horseradish cream*

### PASTRIES

#### PEACH CUSTARD FRUIT TART

#### BUTTER SHORTBREAD

#### CHOCOLATE GANACHE CAKE

#### HOUSE-MADE SCONE

*clotted cream, Niagara preserves & butter*

#### FRENCH MACARON

### SPECIALTY TEA

*Choice of one*

#### ORANGE PEKOE

#### CHAMOMILE

#### DECAF ORANGE PEKOE

#### AFTER DINNER MINT

#### EARL GREY

#### BERRY VINES

#### GREEN TEA

#### CARDAMOM CHAI

#### ENGLISH BREAKFAST

#### CITRUS GINGER

#### PEPPERMINT

#### TREETOP LEMON

*Fresh Brewed Coffee, Decaffeinated Coffee*

*Prices in Canadian funds exclusive of tax and service fee*

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### MIMOSAS

#### CLASSIC MIMOSA 8

*Niagara sparkling wine, orange juice*

#### PEACH LEMONADE MIMOSA 8

*Niagara sparkling wine, lemonade, peach juice*

#### ORANGE RASPBERRY MIMOSA 8

*Niagara sparkling wine, orange juice, raspberry syrup*

#### CRANBERRY BLUEBERRY MIMOSA 8

*Niagara sparkling wine,  
cranberry juice, blueberry concentrate*

#### STRAWBERRY PINEAPPLE MIMOSA 8

*Niagara sparkling wine,  
pineapple juice, strawberry concentrate*




### NIAGARA ROSÉ WINE

			
EASTDELL WINES ROSÉ	40	11	15
MALIVOIRE LADYBUG ROSÉ	44	12	16

### SPARKLING WINE

			
INNISKILLIN SPARKLING CUVÉE	42	10	-
MALIVOIRE BISOUS SPARKLING BRUT	58	-	-

### NIAGARA ICE WINES

				
60	10	18	INNISKILLIN VIDAL (200ML BOTTLE)	
90	12	20	CAROLINE CELLARS RIESLING (375ML BOTTLE)	
90	12	20	PALATINE HILLS ESTATE CABERNET SAUVIGNON (375ML BOTTLE)	

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