



A RITUAL FIT FOR ROYALTY

Executive Pastry Chef, Brian Yurko, has created a selection of sweet & savory British Classics with an American twist, fit for a king or queen.

AFTERNOON TEA - \$55 PER PERSON

GLASS OF SPARKLING WINE \$15

sommelier's selection

LADY MARY COCKTAIL \$18

martin miller's gin, lemon curd syrup, lemon juice, tonic water

SANDWICHES

Coronation Sandwich

house made cumin seed brioche bun, pickled red pearl onions, roast chicken, curry dressing with cornichons and apricot

Cucumber Sandwich

sliced brioche, bread and butter pickle spice mayo, english cucumber

Smoked Salmon Profiterole

smoked salmon mousse, everything bagel profiterole, beet powder, smoked trout roe, dill

SCONES & PASTRIES

Scones / *jam & cream*

Chocolate Tart

chocolate tart shell, caramel milk chocolate ganache, whipped milk chocolate Namelaka, luxardo cherries, crunchy chocolate pearls

Lemon Meringue Tart

almond tart shell, lemon curd, swiss meringue, candied lemon peel & flowers

Apple Crumble

lemon financier, granny smith apple, cinnamon streusel

TEA & COFFEE

Queen's Garden / *Specially curated for Queensyard by Palais des The's*

Please ask your server for our selection of coffees & teas.