

# High Tea

AT

SOOKE HARBOUR HOUSE

12 PM ~ 3 PM

## Savoury Sandwiches

Duck Confit

herb duck confit, served on our house made  
brioche, cranberry mustarda

Cured Salmon

house beet cured wild salmon, served on 5 grain  
house made bread, balsamic caviar, dill crème  
fresh

English Cucumber

house made herbed cream cheese, walnut and  
pickled red radish, English cucumber

## House-Made Scones

Cheddar & Chives

Huckleberry & Caramelized White  
Chocolate

## Pastries

Lemon Yuzu Tart

Chocolate Tart

Sooke Harbour House Stollen

Eggnog Baileys Mousse

## One of our Specialty Teas

Jasmine White Monkey, Darjeeling, Earl Grey, Chamomile,  
English Breakfast, Berry Punch, Arabian Mint,  
Rooibos Apple Pie, Lemon Ginger

*\$75 per person*

We are delighted to accommodate any allergies or dietary restrictions.  
Please inform us when making your reservation.

RESERVATIONS@SOOKEHARBOURHOUSE.CA