

High Tea

AT THE

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

Carrot Cake

Macarons

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

Gluten-free, dairy-free, and vegan options can be accommodated
upon reservation

RESERVATIONS@SOOKEHARBOURHOUSE.CA