



Winter Tea at The Ashton Hotel

Festive Champagne Flute

FIRST COURSE

Tomato Bisque, Velvety Crème Fraiche
Garlic Basil Crouton

SECOND COURSE

Caramelized Onion & Brie Stuffed Crispy Baby Potatoes
Winter Tea Sandwiches
Virginia Honey Ham, Baby Swiss & Honeycrisp Apple, White
Smoked Chicken, Mandarin Cream, Cracked Wheat
Roasted Winter Vegetables Whipped Boursin, Pumpernickel
Roasted Napa Carrot Tart
Savoury Shrimp & Lemon Cream Pie

THIRD COURSE

Winter Citrus Scones
Devonshire Cream, Lemon Curd, Strawberry Preserves

FOURTH COURSE

French Orange Tart
Salted Caramel Snickerdoodles & Chocolate Dipped Strawberries

WINTER SELECTION OF TEAS

Cherry Sencha	Plumberry Black	Sweet Texas Dreams
White Pomegranate	Vanilla Rose	Coconut Assam
Orange Blossom Oolong	Earl Grey	Turkish Spice Mint

\$50 per person includes Valet Parking,
24% Automatic Gratuity will be added for all parties

Enrique Estrada, Chef