



THE WINDSOR

MELBOURNE

CHRISTMAS AFTERNOON TEA

by Head Pastry Chef Jérémie Parmentier

PETITE SAVOURY PASTRIES

Wild mushroom vol-au-vent
Parmesan sablé with Huon Valley salmon roe

SEASONAL PÂTISSERIE

CHRISTMAS HAT

Blackberry confit, Guanaja & tonka bean cremeux, vanilla ganache, almond crumble

FIG & WALNUT TART

Fresh fig & fig confit, walnut paste, hazelnut shortbread, vanilla cream

SEASONAL MACARON

Apricot marmalade, rosemary ganache

RIBBON SANDWICHES

Turkey breast with cranberry jam & Swiss cheese
Tasmanian salmon with radishes in a squid ink bun
Egg with mayonnaise, horseradish and Dijon mustard
Cucumber and ricotta cheese with herbs

TRADITIONAL & MIXED PEEL SCONES

Baked fresh daily and served with Windsor jam
and thick double cream

TIMES

MONDAY & TUESDAY
12PM - 2 PM

WEDNESDAY TO FRIDAY
12PM - 2PM & 2.30PM - 4.30PM

SATURDAY & SUNDAY
12PM - 2PM & 3PM - 5PM

PRICES

WEEKDAYS

Adults: \$75
Children (3-6 years): \$25
(7-12 years): \$40
Seniors: \$63.75

*with tea, coffee &
sparkling wine*

WEEKENDS

Adults: \$99
Children (3-6 years): \$30
(7-12 years): \$50

*with a dessert buffet,
tea, coffee & sparkling wine*



FOR RESERVATIONS, CONTACT 03 9633 6004 OR VISIT
WWW.THEHOTELWINDSOR.COM.AU