



QUEEN'S ROYAL
CELEBRATORY HIGH TEA SERVICE

Platinum Jubilee

SATURDAY & SUNDAY, JUNE 4–5

PLEASE CALL FOR RESERVATIONS, 416.863.3228 OR EMAIL
TO-FESTIVE@OMNIHOTELS.COM.

CELEBRATORY SPARKLING PIMM'S "CUPPA"

TRADITIONAL FINGER
SANDWICHES

CORONATION CHICKEN

with Mango Chutney

SUNDAY ROAST

with Red Wine Pan Gelee, Watercress & Horseradish

THE UBIQUITOUS CUCUMBER & CREAM CHEESE

CRUMBLed STILTON RAREBIT

with Pear & Port Relish

TIERED SAVOURIES

THE KING'S CLASSIC BEEF WELLINGTON AMUSE

WEE SCOTCH EGGS WITH BRANSTON PICKLE

MUSHY MINTED PEAS WITH BARELY BATTERED

COD

SMOKED SALMON ON LEMON DILL SCONELET

LAMB & MINT JELLY CORNISH PASTIE

TIERED SWEETS

THE PRIZE-WINNING PLATINUM PUDDING

Lemon Swiss Roll with Amaretti Trifle

EARL GREY & LAVENDER BATTENBERG

HER MAJESTY'S FAVOURITE CHOCOLATE BISCUIT

CAKE

ORANGE JAFFA MARMALADE MACARON

VICTORIAN MUDDLED BERRY SPONGE

CLASSIC CREAM SCONE AND BUTTERMILK

CURRANT SCONE

served with Clotted Cream, Strawberry Preserves &
Lemon Curd

\$95 ADULTS, \$47 FOR CHILDREN 12 & UNDER

FROM 1:00 P.M. TO 5:00 P.M.

LAST SEATING AT 4:30 P.M.