

# HIGH TEA AT SEA



**ON ARRIVAL** A flute of Brown Brothers' sparkling wine

## FINE TEAS

**Blue Mountains** Fragrant & velvety, Australian grown vanilla scented tea with cornflower & floral notes

**Chai** A lightly spiced black tea infused with ginger and cinnamon

**Darjeeling** A light black tea from the Himalayas; delicate and unique character that is linked to the Muscatel grape

**Earl Grey** A light aromatic blend of fine black tea, scented with bergamot

**English Breakfast** Rich and satisfying robust tea, traditionally blended with Kenyan and Assam black teas

**Orange Pekoe** A bright, refreshing amber black tea with a distinctive subtle flavour

**Green Tea** Pure green tea is the perfect healthy drink, blended to produce a light, fresh tasting tea that is golden in colour

**Lemon and Ginger** A tangy, lemon flavour infused with the warmth of ginger

**China Jasmine** A mix of green tea and Oolong fragrances with jasmine flower

**Peppermint** Lively and refreshing, peppermint tea is naturally caffeine-free

## HIGH TEA

**Crystal Bay prawns on dill blini crème fraiche**

**Finger sandwich selections including** Cucumber dill and four crème dill fingers; Smoked salmon, chive cream cheese & caviar; Leg ham and Swiss cheese & chutney

**Beef sausage rolls**

**Caramelized onion, beetroot, goats cheese baby tartlet, chervil**

**Mini scones with strawberry jam & vanilla cream**

**Mixed seasonal fruit tartlets**

**Chocolate dipped strawberries**

**Assorted Petit four**

At least one vegetarian and gluten free menu option is available for seated menus. We cannot guarantee that certain products or ingredients (halal, nuts, gluten, dairy, etc.) will not be in our food, and we explicitly accept no liability in this regard. For serious food allergies you must make your own decisions on selecting meals. Our staff's comments are only to assist you in making an informed decision.

  
**CAPTAIN COOK**  
CRUISES