MANGAPAPA
SINCE 1885

Sample Menu - High Tea 2018

Selection of Sandwiches

House Smoked Ora King Salmon
w\ lemon, capers & red onion on treacle bread

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Roast Beef
w\ garden salad, horseradish mayonnaise on sourdough bread

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Autumn Garden Roasted Vegetables
w\ crushed avocado on treacle bread

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Traditional Cucumber Sandwich
w\ refreshing mint & cream cheese

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Roast Chicken & Creamy Brie
w\ freshly baked sourdough bread

Sweet Treats

Last Breeze of Summer Macaroon
w\ dried nectarine & mascarpone

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Freshly Baked Scone
w\ house made strawberry jam & whipped cream

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Grandmother's Chocolate Layer Cake

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Profiterole
w\ lemon custard cream

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Autumn Apple Crumble Tart

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"Our High Tea is absolutely unique in Hawke's Bay. Every item served is lovingly created, with the pleasure of our guests in mind. Each day we make our own fresh breads & scones. The Salmon is 'Ora King Salmon' smoked in house. All of the sweets are produced entirely in our kitchen & flavours/items do change periodically. The majority of the herbs, lettuces, vegetables & flowers are picked fresh from our gardens." **Chef Norka**

Drinks

Complimentary Glass of Hawke's Bay
Squawking Magpie, *Methode Traditionelle Brut NV*

Selection of Dilmah Exceptional Teas

Earl Grey, Brilliant Breakfast, Peppermint, Rose & Vanilla, Green Tea, Elderflower & Apple, Eucalyptus & Blood Orange

Fresh Coffee

Flat White, Cappuccino, Latte, Mocha, Short Black, Long Black

Non-alcoholic Wine

First Press Muscat
Gisborne grapes lightly pressed for sun-ripened flavours & natural sweetness

First Press Rose
Gisborne Syrah grape, displays ripe currant & boysenberry flavours plus thin thread of tannin

First Press Merlot
Tolaga Bay sourced juice, plummy aromas & mouth watering, sweetness with crisp finish