

WINTER WONDERLAND

Afternoon Tea

FRESHLY BAKED SCONES

STOLLEN SCONE (V)

ROSEMARY CHEDDAR SCONE (V)

served with clotted cream (gf) and Saskatoon berry compote (g/ldf)

SAVOURY

MUSHROOM PRETZEL BITE (V)

pretzel, mushroom cream cheese mousse, toasted chestnuts, crispy shallots, balsamic glaze, grana padano snow

CHICKEN BRIOCHE

roasted chicken, mayonnaise, cherry gel, butterfly pea powder

SHRIMP TARTELETTE

pumpnickel tart shell, poached shrimp, fennel, shallot, cream cheese, pomegranate gel, pickled cucumbers, tobiko roe, dill

ROAST BEEF SANDWICH

brioche bread, shaved beef, caramelized onions, garlic aioli, dijon mustard

SWEETS

COCONUT PROFITEROLE (V)

pâte à choux, coconut mousse, cranberry jam, homemade marshmallow

EARL GREY CHEESECAKE

earl grey cream cheese, berry gel, cookie sponge

BLUEBERRY LEMON CAKE (V)

blueberry lemon mousse, peppermint ganache, Saskatoon berry compote

STRAWBERRY LYCHEE OPERA CAKE (V)

strawberry lychee mousseline, madeleine sponge, strawberry jam, torched meringue

CHOCOLATE DIPPED MACARON (V)

white chocolate, almonds

v vegetarian gf gluten-free df dairy-free

Kindly let your host know of any allergies or dietary restrictions

\$75 per person

exclusive of taxes & gratuities



BEVERAGE *Enhancements*

LIBATIONS

GLACIER ROYALE MIMOSA 16

Vodka & Blue Curaçao, peach schnapps, lemon, sparkling wine

FROSTED BLUE VELVET 16

Vodka, lime, vanilla vodka, crème de cacao, Baileys, fresh cream

SNOWFALL GARDEN 16

Gin, St-Germain elderflower liqueur, lemon, orange bitters

WINTER EMPRESS ROYALE 16

Empress Elderflower Gin, Chambord, lemon, pineapple juice

ZERO-PROOF

ARCTIC SAPPHIRE SPRITZ 7

lemon juice, soda water & Blue Curaçao syrup

NORTHERN LIGHTS FIZZ 7

lemon-lime soda, passion fruit syrup & apple juice

SNOW ANGEL WHITE CHOCOLATE 7

warm white chocolate, vanilla syrup & whipped cream



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