

High Tea in the Blue Tree

This famous and long lasting tradition is synonymous with the RACV Country Club

Includes either a glass of sparkling wine or pink Moscato and your choice of tea or coffee

Today's selection

Cold Savouries

Virginian ham, mustard mayo, brie finger sandwich
Smoked salmon, cream fraiche on herb scone

Mini Hot Savouries

Chicken, leek and white wine pie
Salmon and dill quiche
House made sausage roll

Mini house baked plain and fruit scones

Cream and house made jam

Chocolate Caramel Tart

Belgium chocolate mousse,
salted caramel centre

Opera Slice

Layers of hazelnut coffee sponge,
vanilla butter cream and chocolate ganache

Mandarin Bite

Light mandarin mousse,
vanilla shortbread

Country Club Peach Melba

Smooth peach mousse, raspberry jelly,
almond sponge





'Tea Drop' Premium Tea Selection

English Breakfast

Pure Black Tea
Smooth and full-bodied,
with a distinctive clarity of flavour,
a morning ritual for old souls

Supreme Earl Grey

Pure black tea, marigold flowers, citrus peel
and natural bergamot flavour
Like a refined gentleman with a flower in his lapel,
our Earl Grey is classic with a subtle twist,
set off with marigold and citrus

Spring Green

Pure green tea, rose petals, cornflowers,
marigold petals and citrus peel
Pure, light and smooth,
this youthful and energetic fusion conjures
Springtime in the tiered fields where it was grown

Peppermint

Peppermint leaves
Startlingly pure and vibrant,
our peppermint always refreshes,
whether chilled or steaming,
like a brisk nature walk for the senses

Lemongrass Ginger

Lemongrass, ginger, rosehip and hibiscus
Spicy, clarifying and refreshing,
we've balanced this classic
with rosehip and hibiscus,
a Zen reset whenever you need it

Chamomile Blossoms

Chamomile flowers, rose petals and lavender buds
Our combination of chamomile, lavender and rose
is delicate and beautifully floral,
as calming as a breeze through fresh linen

Chai Tea

Aromatic, wholesome and satisfying,
Chai tea is traditionally consumed hot and sweet
The sweetness is needed to bring out
the full flavours of the spices,
a fantastic blend for the adventurous palate



How to High Tea in the Blue Tree

Do's and Don'ts

Do stir your tea - quietly

Stirring tea is acceptable, but refrain from clinking the sides of your cup. Also ensure the spoon is removed and placed on the saucer before drinking.

Don't raise your pinkie

Contrary to popular belief, the pinkie finger should not be extended but should rest by curving gently back towards your wrist.

Don't dunk

Under no circumstance dunk any item in your tea.

Dunking is a huge social faux-pas!

Do pour tea before the milk

Tea is poured first in the Victorian era; this was a test of the quality of the hostess bone china.

Quality china will not crack under the heat of the tea. It allows for the milk to be added at the perfect quantity to suit the drinkers taste.

Don't have crusts

The Duchess of Bedford was always insistent that sandwiches should be served with the crust cut off.

Do eat hot selections first

It is common practice to eat the hot savouries first, then the rest of the savouries, scones and sweets.

Enjoy!

The most important aspect of any High Tea experience is to enjoy yourself. So feel free to ignore the etiquette guidelines if it interferes with your own personal enjoyment.