

1856

CULINARY RESIDENCE

1856- Culinary Residence is a teaching restaurant. We are proud to educate future restaurateurs and chefs in the Horst Schulze School of Hospitality Management. Your patronage makes this possible and we are grateful for it.



Bridgerton Tea on Thack

Dearest gentle reader, prepare to revel in an afternoon of refined delights and whispered secrets, for a Bridgerton-themed tea awaits, promising grace and grandeur.

SAVORIES & SWEETS

AMUSE - BOUCHE

BEET & TURMERIC DEVILED EGGS, CHICKEN LOLLIPOPS WITH BARBECUE SAUCE, BACON CHEDDAR RAMEKINS

SANDWICHES

GRILLED CHEDDAR CHEESE & HAM - WHOLE GRAIN BREAD AND CUCUMBER & RADISH WITH CHAAT MASALA WHIPPED BUTTER - OLD-FASHIONED HERB BREAD

SCONES

FRESHLY BAKED RAISIN SCONES SERVED WITH DEVON CLOTTED CREAM, REDCURRANT JELLY AND BRITISH APRICOT CURD

ASSORTED PUDDINGS

MANGO AND YOGHURT MOLDED GELATINES, SUMMER PUDDING, BREAD & BUTTER PUDDING WITH VANILLA SAUCE, TROPICAL FRUIT ETON MESSES

ASSORTED TROLLEY OF PATISSERIE

DATE & FENNEL RUSK CAKE, RICH CHOCOLATE CAKE, LEMON MADEIRA CAKE, ALMOND MACARONS, PEMBROKESHIRE PROFITEROLES WITH PINK PEPPERCORN PASTRY CREAM, MARINATED WITH CHAMPAGNE STRAWBERRIES

BEVERAGES

LADY WHISTLEDOWN'S LEMONADE

LEMON, LAVENDER, SIMPLE

DAPHNE'S MILK TEA

ROSE TEA, MILK TWOFOLD

THE TON'S SPICED APPLE CORDIAL

APPLE JUICE, CINNAMON, VANILLA

