

HIGH TEA

Kinloch Manor Signature Offering

The Kinloch Manor enjoys spectacular views across our Jack Nicklaus Signature designed golf course, to Lake Taupo and beyond to Mount Tongariro. Our world-class restaurant is proud to offer our Kinloch Signature High Tea to celebrate special occasions and family celebrations.

Our world class cuisine, using produce reared from the private, 2,000 ha nearby owner's estate or grown in The Kinloch Manor own extensive vegetable gardens, adheres to our 'Estate to Plate' organic philosophy and all near 100% pesticide free, where possible and matched with the very best New Zealand organic *Rock Ferry* Méthode Traditionnelle sparkling wine.

High Tea \$55 per person serving
High Tea & Sparkling Wine \$70 per person serving
GF on request – Brut Reserve or Blanc de Blanc

THE KINLOCH MANOR FAMOUS SCONES

Traditional Cheese Scones & Sultana Fruit Scones

Baked fresh daily served with our homemade

**Blackberry & Horopitojam, *Estate Manuka Honey and double thick cream*

SAVOURY PASTRIES

Pie of Mushroom and local 'Cheese Co' Gruyere Cheese

Cheese Gougere, with Tuna, Capers and Kinloch Mayonnaise

*Kinloch 'Chef's authentic' Vegetarian Samosa

Spring Rolls, sweet *Estate grown Chilli Dipping Sauce

TRADITIONAL TEAS

100% Premium Organic loose tea by 'The Tea Leaf Company'

Earl Grey Blue Flower Tea

English Breakfast Tea

Sencha – China Green Tea

Ginger Quince flavoured Green Tea

High grade Jasmine China Green Tea

HERBAL TEAS

100% premium organic loose tea by 'The Tea Leaf Company'

Fruit Tisane Tea

Peppermint Tea

Restful Tea

*Kawakawa Fine Premium Tea

Red Vanilla Raspberry Tea

Rooibos- Red Tisane Tea

BOOKINGS ESSENTIAL:

E reservations@thekinlochclub.com

P 64 7 377 8482



RIBBON SANDWICHES

- *Free-range Egg, Kinloch Mayonnaise and Dill
- *Smoked home-cured Salmon, Cucumber and Cream Cheese
- *Free-range Chicken, Celery and Apple
- *Shaved Estate-reared Ham with hot English Mustard Mayonnaise
- *Rare Estate Roast Beef, homemade Kinloch Feijoa Chutney
- *Chef's Beetroot Pickle and seasonal Fruit Chutneys*

DESSERT BUFFET

The Dessert Buffet features a range of classic and modern sweet offerings, including our seasonal home-grown specials:

Mango Bliss

Raspberry White Chocolate Cheesecake

*Passion-fruit Brûlée
Chef's Coconut cream Dacquoise Layered Cake

*Lemon White Chocolate

*Lemon Curd
White Chocolate Mousse

*Orange flourless Sponge Layered with Lime

Raspberry Delight with *Kinloch Manuka Honey Glacé

Sablé Breton with balsamic *Strawberry Ganache, Custard, Chantilly cream, Lychee Raspberry Jelly

Chef's Raspberry and *Kinloch Manuka Honey Macaroon and Spearmint and Lemon centered Macaroon

**Ingredients sourced from The Kinloch Manor own gardens and our sister Treetops Lodge & Estate plus orchard.*

BARISTA COFFEE

"100% Fair Trade Organic Coffee by 'Organico'"

Espresso
Double Espresso
Short Macchiato
Long Macchiato
Ristretto
Long Black
Cappuccino
Flat White
Café Latte
Piccolo Latte
Mocha
Affogato

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