



HIGH TEA

with vegetarian, halal and coeliac options

Imagine... Old Government House, the most important National Trust House in Australia, sandstone courtyards, old English hedges, long vine covered verandahs, private dining rooms and beautiful silk lined garden marquee with views through the trees.

**for restaurant and functions
history and gardens
world class food and service**

**private dining rooms
silk lined garden marquee
long sandstone verandah**

Book High Tea in the restaurant or for functions & events... bridal showers, anniversaries, kitchen teas, birthdays, christenings, celebrations of all kinds

From 2 guests to 200 guests
or book your own Private Dining Room to 30 guests.

INCLUDING

Linen cloths and napkins, soft back ground music, High Tea with a range of options and extentions. Unlimited Australian Madura Teas and Twinings Teas, Fresh Brewed Coffee. Juices and soft drinks included. A glass of sparkling wine on arrival. No room hire or staff costs.



Parramatta Park

T 9687 2662

www.lachlans.com.au

On Saturday nights use our Premium Event Package.
This High Tea Package is for morning or afternoons
It is not designed as a full lunch or dinner time event.
This High Tea Package runs over **2 hours**.

HERITAGE DINING IN SYDNEY



HIGH TEA

SAVOURY

Baby Savoury Tarts
*smoked salmon, dill and caper
caramelized onion and goats cheese*
Triple Layer Ribbon Sandwiches

Tortilla Rolls *including
fresh chicken and mayo
egg and salad
salmon and caper*

Tasmanian Cocktail Pies *including
Free Range Chicken, leek and white wine
Grass Fed Beef, mushroom and ale
Wasabi Cheddar, cauliflower and parmesan*

SWEET

Fresh Hot Old Government House Scones
conserve and light whipped cream

Petite Sweets

Lemon Tarts
Chocolate Brownie
Macarons
Chocolate Dipped Strawberries

Unlimited Fresh Brewed Coffee and Tea Selection
100% Just Squeezed Orange Juice, Guava Juice
Soft Drinks and Waters, A glass of sparkling wine.

\$54.00 per guest for a very special time
including a glass of sparkling wine on arrival
menu detail varies from time to time

Options and Extentions

Time Extension \$8 per guest / half hour
or choose our Event High Tea for 3.5h
Alcoholic Drinks Throughout on consumption

call 9687 2662

HISTORY

In England, the traditional time for tea was four or five o'clock. The menu today includes three particular courses served specifically in this order...

- 1. Savouries: Tiny sandwiches or appetizers*
- 2. Scones: Served with jam and Devonshire or clotted cream*
- 3. Pastries: Cakes, cookies, shortbread and sweets*

Anna, the Duchess of Bedford (1788-1861) is credited as the creator of teatime. The Duchess suffered from "a sinking feeling" at about four o'clock every afternoon. Adopting the European tea service format, she invited friends to join her for an additional afternoon meal in her rooms at Belvoir Castle. The menu centred around small cakes, bread and butter sandwiches, assorted sweets, and, of course, tea. The Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea and a walking the fields. The practice of inviting friends to come for tea in the afternoon was quickly picked up by other social hostesses.