



WINDSOR ARMS

Afternoon Tea

Travel Back in Time

Indulge in the Opulent Tradition

Celebrate Life Itself

Create Your Own Iconic Experience

High Tea is served daily in our Tea Rooms

For reservations, please call us at 416-971-9666 x2
or email dining@windsorarmshotel.com

Kindly inform us of any special requests, as it is our sincerest wish
to provide the most perfect of all imaginable experiences,
as defined by your personal preferences.

For intimate, elegant and private celebration, our iconic Tea Rooms may be yours exclusively.
It would be our pleasure to work with you to ensure the most memorable of occasions.

Should High Tea by the lake take your fancy, our High Tea is also served at our sister property,
Eganridge Inn and Country Club on Sturgeon Lake in the heart of The Kawarthas.

Afternoon Tea can also be enjoyed in the comforts of your own home.

Afternoon Tea

A Selection of our Loose-Leaf Teas

~~~~~

*Enjoy Our In House Culinary Creations*

Freshly Baked Plain and Raisin Scones  
House Made Preserves and Cream

## Savories

Goat Cheese and Caramelized Shallot Quiche

~~~~~

Sous Vide Turkey, Diced Bacon & Sundried Tomato Pesto

~~~~~

English Cucumber, Watercress & Cream Cheese

~~~~~

Saffron Infused Shrimp Salad with Pea Puree & Pea Tendrils

~~~~~

Classic Egg Salad Roulade

~~~~~

Smoked Salmon on Black Bread with
Fresh Dill, Salmon Caviar, Crème Fraiche

Sweets

Assorted Petit Fours

~~~~~

Monday to Thursday \$40.00 / person

Friday to Sunday \$50.00 / person

\*December 1<sup>st</sup> – December 14<sup>th</sup> - \$55 / person

\*December 15<sup>th</sup> – January 4<sup>th</sup> - \$75 / person

~~~~~

Tea To Go

Scones, Savories, and Sweets

\$35.00 / person

~~~~~

PRICES DO VARY FROM TIME TO TIME AND ON HOLIDAYS  
(PLEASE INQUIRE FOR DETAILS)

## Service Daily

12:00PM / 1:00PM / 2:30PM / 3:30PM

Maximum of 2 hours per seating

Dietary Restrictions accommodated with prior notice  
Prices Exclude Tax and Service Charge and are subject to change.

# Tea Time Cocktail Classics

*We invite you to indulge in this most ingenious of pairings*

**\$16**

## **GATSBY MINT JULEP**

Bourbon, Fresh Lime Juice, Cane Sugar Syrup, Mint Hennessy VSOP Cognac

## **HEMINGWAY DAIQUIRI**

White Rum, Maraschino Liquor, Grapefruit Juice, Sugar Syrup, Lime Juice, Cherry Juice

## **ORSON WELLES NEGRONI**

Gin, Sweet Vermouth, Campari

## **RAT PACK MARTINI**

Grand Marnier, Makers Mark, Martini Rosso, Martini Extra Dry, Bitters

## **DAME ELIZABETH AND RICHARD BURTON CHOCOLATE MARTINI**

Vodka, Crème de Cacao

## **THE MARILYN MONROE CLASSIC**

Sparkling, Apple Brandy and Two Cherries

## **THE WINDSOR KIR ROYAL**

Sparkling, Crème de Cassis

## **2 oz. alcohol**

**WINDSOR ARMS SPARKLING \$12 / glass**

**SHERRY \$13**

**MIMOSA \$13**

**PROSECCO ZONIN 200ml bottle \$18**

**MOET CHANDON 200ml bottle \$75**

**NON-ALCOHOLIC SPARKLING APPLE MUST OR CRANBERRY APPLE MUST \$11 / glass**

# Tea Selection

## BLACK TEA

Black Tea is roll broken after withering; there is no steaming as the enzymes need to remain active. Roll breaking cracks the surface of the leaf exposing the leaf's enzymes to oxygen initiating oxidation. Oxidation is the process that results in the flavour profiles of Oolong & Black tea.

**Our Private Windsor Arms Breakfast Blend (O, FT)**                      **Ceylon, Nilgiri & Assam**  
**India**

Grown in N. Eastern India. Robust, hearty and malty. #10

**Russian Caravan (O)**                                      **Lapsang, Souchong, Bergamot**                                      **Fujian**

Strong, robust, smoky tea made from the larger souchong leaf #11

**Black & Blue (FT)**                                      **Blueberry & Organic Black**

Feeling no pain – this burst of blueberry paired with a powerful Black Tea punch will sock it to ya every time...in a good way! #13

**Black Velvet**                                              **Ginseng, Peppermint, Licorice & China Black**

This creative mix offers a velvety smooth taste as it relaxes and encourages recuperation. #14

**Tibetan Tiger**                                              **Chocolate Bits, Vanilla, Organic Rooibos & Black Tea**

This densely aromatic & flavourful tea showcases the best of two popular infusions – Tea and Chocolate. With hints of Vanilla accompanied by rooibos, the rich, spicy velvet of black tea beautifully escorts the chocolate into a fine finish & delicate linger. #15

**Darjeeling (O, FT)**                                      **Makaibari Estate**                                      **India**

Grown high in the foothills of the Himalayas on the famous Biodynamic Makaibari Estate, this Autumnal tea has a nutty note, mild greenness & hearty character. A truly satisfying morning cup. #16

**Twilight (O, FT)****Organic Chamomile, Organic Lavender & Organic China Black**

Soft chamomile & gentle lavender based in China black tea set the evening off perfectly for those who enjoy a full-bodied tea but would like to add the fuzzy edge of slumber. #17

## GREEN TEA

Green Tea is picked then steamed to neutralize active enzymes. After steaming, the leaf is withered then manipulated to achieve the desired leaf finished. Once the process is completed it is steamed again before maturing to a perfect Green tea.

**Darjeeling Green (O, FT)****Makaibari Estate****India**

Another beautiful offering from the famed Makaibari Estate; this green is, without a doubt, Darjeeling finery. Enjoy the light, crisp, grassy notes & clarity of this cup. #19

**Kenyan Green****Africa**

Light-bodied tea from the Great Rift Valley highlands of Kenya. Grown in a co-operative of thousands of small land-holders, this vegetal leaf makes a thoroughly refreshing cup...best enjoyed in the company of leopards. #20

**Kukicha****Shizouoka Prefecture****Japan**

Finely blended style of desirable upper stems (cut by hand with special scissors) and sencha grade leaves. Light and delicate, sure to be an instant favorite. #21

**Passion & Envy****Passion Fruit**

The fresh taste of this select organic green leaf combined with sensuous passion fruit creates evocative of moments & energy in thought. A sophisticated cup. #22

## EARL GREY

Earl Grey is simply a classic, and an essential staple on every tea list. However, it's not really a *kind* of tea at all. It's actually plain black tea, infused with the citrus flavour of the Bergamot Orange. This gives a bright, tart and refreshing taste that is unlike any other black tea.

**Earl Grey (O, FT)****Organic Black Tea & Bergamot**

The traditional bergamot beverage enjoyed by millions around the world. A redolent tea, fine

anytime of the day. Graceful & piquant enough for the most discerning Earl Grey enthusiast. #23

**Earl Grey with Roses (FT)                      Ceylon, Bergamot & Roses**

Classic Earl Grey blended with rose petals - gently alluring. #24

**Earl Grey with Blue Flowers (O, FT)              Organic Lavender Flowers**

A clean, original tea blended with lavender flowers – a defining taste of bergamot. #25

## TISANE (NATURALLY CAFFEINE-FREE INFUSION)

Tisanes are comprised of herbs, fruits, florals and/or spices. They do not contain any tea leaves and are as such naturally *caffeine-free*. For individuals who are caffeine sensitive, the best options are Tisanes.

**A Fruit Medley (O)                      Apricot & Apple Fruit Blend**

Soft & gentle with a fuzzy sweetness of fresh-picked fruit. Refreshing and delicious. #26

**Chamomile (O, FT)                      Organic Chamomile Flowers**

Classic Organic Chamomile. Whole Egyptian flowers. A gentle relaxant. #27

**Citralicious (O)                      Organic Lemon Myrtle & Organic Mint**

Tingling, refreshing & invigorating. A stimulating combination that energetically provokes the mind to mischievous thought. #28

**Lemon Verbena**

Sweet, fragrant lemony, calming and refreshing. #29

**Eve's Temptation                      Apple & Mango**

Pure Fruit! Excellent for children or the child within. Sweet & full flavour – try it hot or iced. #30

**Once Upon a Tea**

**Chocolate Bits, Vanilla, Fruit Blend, Organic Mint & Organic Rooibos**

...is a fairy tale beginning with a delectable end! Boldly based in rooibos with the mellow notes of vanilla, the rich texture & presence of chocolate & the defining essence of mint – all blend together

deliciously ever after. #31

**Rooibos (O, FT)**

**South Africa**

An earthy South African herb that translates to “Red Bush”. A clean smooth and mellow taste. #32

**Peppermint Tea**

Classic Organic Peppermint leaves; can be used as a digestive.

## WHITE TEA

White Tea is made with leaves that are processed in a manner to let them wilt slightly and lose the 'grassy' taste of most Green tea, while undergoing minimal oxidation. The buds and leaves used in White tea are often younger, resulting in a higher amount of caffeine than Green teas. Enjoy some of this healthy, original blend from the Chinese province of Fujian.

### **Cake Walk (O, FT)**

### **Ginger**

So let's imagine the White Tea is Fred, paired with Ginger we present a smooth, effortless, elegant cup that is certain to be a classic. Gentle nuttiness with just a hint of heat. #33

### **Snow White (FT)**

### **Apple**

This blend will reawaken you from a sweet mid-day slumber. Fill your cup & pucker up. #35

## PU-ERH TEA

Pu-erh can be made from Black or Green tea. Moisture is introduced to the dry, finished leaf to encourage decomposition over time. Pu-erh was traditionally aged in caves, although now it is usually buried underground. Aging is desirable as is the earthy aroma, fragrance and taste.

### **Pu-Erh (FT)**

### **China**

An earthy, distinct aroma with a taste that reminds you from where life stems. Often aged in caves thus its distinct flavour & bouquet. A Yunnan Province offering. #36

## MASALA CHAI

Masala Chai is a blend from the content of India. It is made by brewing a mixture of aromatic Indian spices and herbs. Chai is made by simmering or boiling a mixture of water with loose leaf tea, and a variety of spices. Popular to North America is a 'cold' chai.

### **Chai Arms (FT)**

### **Cinnamon, Cloves, Cardamom, Ginger, Pepper & Organic Black**

This Award-Winning Masala Chai recipe is rich, warming & generous. This tea was designed to complement milk & is good enough to stand alone. #37



## OOLONG

Oolong Tea is basket tossed after withering. There is no steaming, as the enzymes need to remain active. Basket tossing bruises the edges and exposes the leaf's enzymes to oxygen initiating oxidation. Oxidation is the process that results in the flavour profiles of Oolong & Black tea. After partial oxidation occurs, the leaf is then pan fried.

### **Cotillion**

### **Rose Petals**

A sweet innocence suggested by pretty rose petals offset by the maturity of Oolong. #38

### **White Tip Oolong**

### **Bai Hao**

Distinct nutty note, intertwined with a subtle peachiness. Dark oxidation. #39

## POUCHONG

Pouchong is a lightly oxidized blend somewhere between Green and Oolong tea. However, it is frequently associated with the latter due to its lack of traditional, bold Green tea flavour. Pouchong is known for its floral, melon fragrances and rich, mild taste.

### **Fu Man Chu**

### **Jasmine & Pu-erh**

Beauty & the beast – the luxurious earthiness of Pu-erh serenely watching over beautiful jasmine. #40

## DECAFFEINATED TEAS

### **Decaffeinated Black Tea**

### **Single Estate**

### **India**

This organic, single estate black from India has undergone a CO<sub>2</sub> Decaff process and promises the great flavor & benefits of normal black tea without the caffeine. #41

### **Decaffeinated Green Tea**

### **Single Estate**

### **India**

This organic, single estate green from India has undergone a Co<sub>2</sub> Decaff process and promises the great flavor & benefits of normal green tea without the caffeine. #42

### **LEGEND**

FT = A Fair Trade Product

O = Organic