

Huckleberry
RESTAURANT
AFTERNOON TEA SERVICE
\$54 PER PERSON

GLUTEN SENSITIVE SERVICE

Savory

Smoked Salmon & Chive Creme Fraiche Roll, Salmon Roe (NF)

Roasted Chicken, Tarragon Mayonnaise On White Loaf (NF)

Truffle Egg Sandwich, Arugula & Osetra Caviar (NF)

Goats Cheese, Spinach & Asparagus Frittata (NF)

Smoked Brisket, Onion Aioli, Aged Cheddar, Tomato Jam (NF)

Scones

Lemon-Scented Butter Scone (NF)

Cranberry Apricot Scone (NF)

Clotted Cream with Strawberry Jam

Sweets

Lemon Lavender Shortbread (NF)

Coconut Macaroons

Earl Grey Caramel Truffles (NF)

Chocolate-Dipped Strawberry (NF)

Assorted French Macarons

Rosedon Hotel

B E R M U D A

Locally owned and operated, our Hotel and Restaurant operations prioritize nurturing and protecting Bermuda's fragile island environment.

At Huckleberry our commitment to working with local Farmers and Fishermen goes beyond just ingredients – it's a celebration of community, collaboration, and a shared commitment to preserving the beauty and bounty of Bermuda's land and sea. Together, we're cultivating a culinary experience that honors the richness of our island home and leaves a legacy of sustainability for generations to come.

EXECUTIVE CHEF: DAMIEN GRIFFITH

2024 Best of Bermuda Awards

Voted #1 Chef in Bermuda