

# Royal Afternoon Tea

The Eighth Annual  
San Diego's World of Food & Wine  
& Holiday Fest 2006

September 2006 - January 2007



*The Westgate Hotel*

Royal Chef Gourmet Dinner featuring  
Celebrity Guest Chef Carolyn Robb-Hootkins

## GRAND LOBBY

Friday, September 29 • 2:30 p.m.

Enjoy a delightful afternoon of High Tea in the Grand British Tradition. Explore the sophisticated world of tea through a majestic tasting presented by honorary celebrity guest chef Carolyn Robb-Hootkins, former Executive Chef of the British Royal Family.

Live entertainment by Harpist Kippy Lou Scott

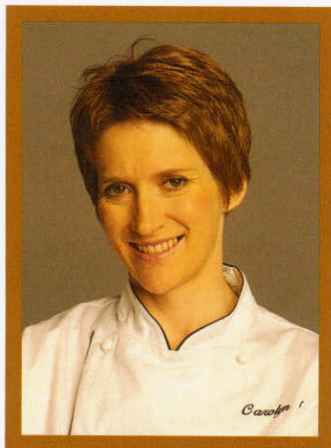


D. Geer / White Orchid Studios

## LE FONTAINEBLEAU

Thursday, September 28 • 6:00 p.m.

The Westgate is honored to present celebrity guest chef Carolyn Robb-Hootkins, who used to create an array of culinary highlights for the British Royal Family. Her exclusive gourmet menu selections for this special evening are carefully selected from regional and personal preferences of the Royal Highnesses themselves. Every single dish prepared has a special background story. Also featured are several of Queen Elizabeth's, beloved Princess Diana's and the young Princes William & Harry's favorite and traditional offerings. Don't miss this



once-in-a-lifetime opportunity to join us for a first hand across the pond entertaining experience. Feel like royalty when dining at Le Fontainebleau.

**SAMMY TRITT  
ON GRAND PIANO**

## LE MENU

**WARM APPLE SCONES**  
with blackberry preserve & clotted cream

**WARM CHEDDAR, BACON & CHIVE MUFFINS**

### SANDWICH SELECTION

**EGG MAYONNAISE AND CRESS**

**HONEY-ROAST HAM**  
and wholegrain mustard

**SMOKED SALMON**  
with cucumber and cream cheese

**MINI 'VICTORIA SANDWICH' CAKES**  
with fresh raspberries and cream

**CHOCOLATE-MINT FUDGE CAKE**

**BANANA-PECAN BREAD**

**BUTTER SHORTBREAD FINGERS**

**MACAROONS**

**FLAPJACK FINGERS**

**SELECTION OF FINE BRITISH TEAS**

**\$35 per person\***

\*Tax/gratuity additional. Subject to change/availability

## LE MENU

**CAPPUCCINO OF LEEKS AND POTATOES**  
a delicately flavoured soup  
served with a crisp Parmesan twist

**BALMORAL SALMON TARTLET**  
Scottish smoked salmon & lightly cooked  
egg drizzled with a minted Bearnaise sauce

**BEEF ROASTED IN THE  
'HIGHGROVE' TRADITION**  
herb marinated fillet, wild mushroom Yorkshire,  
baby spinach, green beans & a morel, thyme jus

### BRITISH DESSERT SAMPLER

**WINDSOR STRAWBERRY TRIFLE**  
with clotted cream

**MINI STICKY TOFFEE DATE PUDDING**  
with butterscotch sauce

**HOMEMADE VANILLA BEAN**  
and honey ice cream

**IRISH COFFEE**  
**FRESHLY BREWED COFFEE**

**EARL GREY TEA**

served with a selection of fine British tea pastries

**\$95 per person\***

\*Tax/gratuity additional. Subject to change/availability



# The Westgate Hotel

A member of

*The Leading Hotels of the World*

## ROYAL CHEF GOURMET DINNER CAROLYN ROBB-HOOTKINS

### DINNER MENU and RECIPES



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### LE MENU

#### CAPPUCCINO OF LEEKS AND POTATOES

a delicately flavoured soup  
served with a crisp Parmesan twist



#### BALMORAL SALMON TARTLET

Scottish smoked salmon & lightly cooked egg drizzled with a minted Bearnaise sauce



#### BEEF ROASTED IN THE 'HIGHGROVE' TRADITION

herb marinated fillet, wild mushroom Yorkshire, baby spinach, green beans & a morel, thyme jus



#### BRITISH DESSERT SAMPLER

Windsor strawberry trifle  
with clotted cream

Mini sticky toffee date pudding  
with butterscotch sauce

Homemade vanilla bean  
and honey ice cream



Irish Coffee  
Freshly Brewed Coffee  
Earl Grey Tea

served with a selection  
of fine British tea pastries