



The

Evening Menu

Tea

Garden

A Brief History of Holyrood & The Tea Garden

Recorded settlement in Holyrood began in the late 1700s; however "Holyrode" appeared on a map of Newfoundland published in 1675. Some of our earliest settlers hailed from the Channel Islands of Jersey and Guernsey and today we have names like Besso, Devereaux, Hawco, LaCour, Lewis, Veitch to remind us of this heritage. However, by far the biggest impact was the "Irish Invasion" that took place from 1790 to 1820 when some twenty to thirty thousand Irish fishermen and farmers settled in and around the bays of Newfoundland. Holyrood was largely populated by this invasion, and one James Kelly settled a piece of property on the south shore of Holyrood where the Tea Garden sits. The legacy of James Kelly has passed down through Doyle, O'Brien, Carroll, LaCour, and now Hunt.

The grandson and great-grandson of Kelly, James and John Carroll operated a substantial fishing supply business from the waterside area of the property, outfitting schooners with supplies, bait and ice for both Labrador & Grand Bank fisheries. Carrolls are credited with creating the first mechanical cold storage plant in Newfoundland.

In conjunction with the fish supply business, Jack Carroll enjoyed a lucrative rum running business during the Prohibition era of the 1920's. However one of his caches of rum, which was buried under the front Tea Garden lawn, was discovered by the Customs people and spelled the end of his rum-running career. He told many tales of his rum-running escapades, but he summed it all up when he explained "it was the Depression and there was not much for people to do. We ran rum, which gave us a job; then there were the men who tried to catch us, and that gave them a job too."

Jack Carroll sold this piece of property to his friend Olaf Olsen, a Norwegian whaling captain, who had this house built by John and Theo LaCour in 1931 as his country retreat and reminiscent of his Norway home. In 1934 Olsen had the rock wall erected from stones around the property. From one of his whaling stations he shipped in a pair of lower jaw bones from a right (baleen) whale that still forms an arch over the driveway.

Brendan (descendent of James Kelly) and Marie Hunt acquired the property in 1991 as a home for their investment firm. In 2003, Marie opened the Tea Garden restaurant overlooking what James Kelly had settled 200 years ago. Since then thousands of people have been able to enjoy the sun dancing over the waters of Holyrood harbour...

Soups & Salads

Salads: Your choice ...

\$ 8

Strawberry or raspberry spinach salad with toasted almonds and a light vinaigrette
Caesar ...crispy romaine tossed in a tangy garlic dressing and croutons
Garden ... a medley of fresh garden vegetables with our famous house dressing
Napa a slaw of Chinese cabbage tossed with toasted almonds and noodles and highlighted with a vinaigrette dressing

Soup of the day

\$ 8

(Your server will tell which is available)

Sea Food Chowder

\$ 10

Cod, salmon, shrimp and scallop in a creamy velouté

French Onion Soup

\$ 10

Oh, to die for

Ask about other daily specials which depend upon availability

Appetizers & tapas

\$ 12

Smoked Salmon Tartare *

Delicious smoked salmon blended with a tangy compote of capers, olives and red onions

Smoked Salmon

With capers and cream cheese

Scallops

Bacon wrapped, or
Pan seared with maple and a hint of ginger

Shrimp

Our classic shrimp cocktail, chilled with a tangy dipping sauce, or
Spicy garlic shrimp sautéed in creamery butter

Cod Tongues (when available) *

Crispy tongues pan fried with scrunions

Crab Fiesta

A delicious arrangement of crab, cream cheese, peppers served with tortilla chips

Marg's Fish Cakes

Our house specialty made by Marg herself and only she knows what's in them

Cod au gratin

Flakes of cod in a creamy sauce topped with melted cheese

Black Pudding

Medallions of locally made black puddings glazed with tangy blend of brandied orange compote

(* ask for a group platter)

Entrées

Cod \$ 24

Fresh from the sea, our heaping evening portion, **pan fried** to perfection, topped with scunchions and served with your choice of vegetables or green salad.

A **filet of cod**, pan seared in olive oil infused with chives, cilantro and basil, with just a hint of garlic; deglazed with white wine and stiffened with butter. Served on a pilaf of rice with sauteed veggies.

Cod au Rio ... a taste of Brazil. Delicious fresh cod combined with a velvety velouté containing delicate chunks of potato and veggies served on a bed of tender pasta.

Mediterranean cod a robust pairing of fresh cod with the hearty flavours of Tuscany.... Tomatoes, onions, olives, and garlic combined with herbs and spices served on your choice of pasta or couscous

Salmon \$ 26

Poached ... and highlighted with a lemon dill sauce

Pan seared ... either plain or blackened with Cajun spice, served with our own blue cheese cream sauce

Both served with your choice of potato or rice and a vegetable medley or a salad

Shrimp and Scallops \$ 26

Shrimp and scallops nestled on a bed of pasta in a creamy garlic sauce served with a garlic bread.

Tea Garden's Seafood Platter \$ 32

A delectable combo of cod, salmon, calamari shrimp, scallops, and, when available, cod tongues and halibut

Beef

Grilled 8 oz. Rib Eye	\$ 28
add mushrooms and onions	\$ 30
add shrimp and scallops sautéed in citrus garlic butter	\$ 34
Succulent 6 oz. tenderloin fillet	\$ 34
add mushrooms and onions	\$ 36
add shrimp and scallops sautéed in citrus garlic butter	\$ 40

Lamb

Marinated rack of lamb	\$ 34
grilled the way you like it, accompanied by a rich mint sauce and served with potato and veggies	

Poultry

Cornish Hen	\$24
Juicy seasoned rotisserie-roasted 1/2 cornish hen served with potato and veggies on either a bed of rice, or a bed of savory dressing topped off with one of our special sauces: wildberry, or brandied orange, or creamy garlic veloute	

Pasta

Fettuccine Alfredo	\$22
with fresh cream and parmesan add chicken	\$ 26

Desserts

Our Signature Classics \$ 6

Home style desserts fresh from our kitchen. We have ...

Fresh fruit cobblers and crisps ... rhubarb, apple, blueberry
(Ask server which are available)

Nan's Homemade Chocolate Cake

Our Signature Bread Pudding

Cheese cake with a variety of toppings

Vanilla Bean Ice Cream

Your server will inform you of any additional desserts

Beverages

Iced Tea, Milk, Juice	\$2.50
Tea, Coffee	\$2.50
Soft Drinks	\$2.50
Perrier	\$3.50
Domestic Beer	\$5
Imported Beer	\$6
Newfoundland Beer	\$6
Breezers	\$7
High Balls	\$7 – 10
Cocktails	\$8 – 10
Specialty Coffees	\$10

After Dinner Drinks

We have a wide selection of brandy,
port, and other after dinner liquors.Just ask you server

The Cross on the Mountain

If you look out your window, to the left, you will see a mountain rising over the harbour. In Holyrood this is called "George Cove Mountain"; the name refers to the original George Veitch who was one of the first to settle property in the area several hundred years ago. The mountain is a unique feature in Holyrood and has been the backdrop for many a picture and today forms part of the Town's logo.

At the top of George Cove Mountain is a large illuminated cross. In fact it is one of the few places in the world with such a distinctive feature. It stands nearly forty feet high and nearly twenty feet across and illuminated with electric lights. At night it can be clearly seen by aircraft approaching St. John's airport.

A cross was first erected on top of George Cove in 1939. In June of that year King George VI and Queen Elizabeth visited Newfoundland. Their ship, the HMS Britannia, could not fit through the Narrows of St. John's harbour. Instead the HMS Britannia docked at the public wharf just under the shadow of George Cove Mountain. The townspeople of Holyrood at that time decided to erect a tall prominent wooden cross on top of this mountain to welcome their visitors. That night it was illuminated by an array of oil lanterns and viewed for miles by people all over the harbour.

That cross stood in place until the 1950s when it was replaced. At that time a group of American servicemen, stationed at Argentia, undertook the task of replacing the decaying original cross with a wide-plank white wooden cross. This cross stood until the mid-1960s.

1966 was designated a "Come Home Year" in Newfoundland. As part of their celebrations the people of Holyrood decided to "update" the cross on the mountain. A group of volunteers organized the effort to recycle a decommissioned radio tower and have it modified into a towering aluminum cross. This cross was then lifted by helicopter to the top of the mountain. In keeping with the original spirit to make the cross a beacon at the head of the bay, this time a power line was installed to provide electricity to the array of lights illuminating it.

In the fall of 1991 this cross was toppled in a severe storm; the following summer the cross was removed for repairs and again in 1992 we watched as Canadian Helicopters flew our cross up to the top of the mountain and had it restored in place.

Today you can take a walking trail that winds its way up to the cross on the mountain and a spectacular view of Holyrood.