

# AFTERNOON TEA

## FRESHLY BAKED SCONES (E, G, L)

With Preserves & Chantilly Cream

### SAVOURY & SANDWICHES

Coronation Chicken (E, G)  
Cucumber & Cream Cheese (LU, G)  
Smoked Salmon on Oat Cake  
& Crème Fraîche (LU, F, G)  
Haggis Bonbon (E, G)

### SOMETHING SWEET

Hazelnut Praline Paris-Brest (N, E, G, LU)  
White Chocolate & Raspberry  
Macaron (N, E, LU)  
Chocolate Viernes (LU)  
Pâte de Fruit (VE, GFA, LFA)



## TEA AND COFFEE *selection*

### Breakfast Blend

*Indian black tea*

### Duchess Grey

*Chinese black tea, Taiwanese oolong tea, lemon verbena, orange blossoms, calendula petals*

### Chamomile

*Whole chamomile flowers from Egypt*

### Peppermint

*Cut leaf peppermint*

### Cloud Catcher

*Apple, kiwi, cherry, coconut flakes, cranberry*

### Lemongrass and Ginger

*Lemongrass, ginger pieces*

### Highland Rooibos

*Rooibos, rosehips, lavender, rose petals, blueberries, currants, raspberry leaf*

### Scottish Summer Fruits

*Green tea, rosebuds, rose petals, mallow flowers, calendula petals, strawberries, raspberries*

### Lowland Whisky Blend

*Black tea, lemongrass, cardamom, ginger, rooibos, mallow flowers, lowland whisky*

### Coffee Selection

*Choose between a Flat White, Latte, Cappuccino, Americano, Mocha or Espresso*

**£32.50 PER PERSON**

*Please speak to a staff member for any dietary requirements*

C - Celery, CR - Crustaceans, E - Egg, F - Fish, G - Gluten, L - Lactose, LU - Lupin, MO - Mollusc, M - Mustard, N - Nut, P - Peanut, SS - Sesame Seed, S - Soy, SU - Sulphur, GFA - Gluten Free Available, LFA - Lactose Free Available, VA - Vegan Available, V - Vegan

## ADD SOME *sparkle*

<b>PROSECCO EXTRA DRY, FAVOLA (V)</b> <i>Veneto, Italy</i> A fresh, fragrant and fruity Prosecco with aromas of pear and apple.	<b>£9.50</b>	<b>£39</b>
<b>PROSECCO ROSÉ BRUT, SACCHETTO (V)</b> <i>Veneto, Italy</i> A blush pink sparkling rosé with appealing floral aromas and strawberry fruits.	<b>£9.50</b>	<b>£39</b>
<b>DUVAL-LEROY, BRUT RÉSERVE (V)</b> <i>France</i> Refreshing and elegant, with biscuity flavours layered with dark chocolate, cinnamon and roasted yellow fig. Beautifully balanced and refined.	<b>£13.50</b>	<b>£65</b>
<b>DUVAL-LEROY, ROSÉ 1ER CRU PRESTIGE (V)</b> <i>France</i> An elegant pale salmon rosé Champagne with a bouquet of wild cherries and figs layered with delicate notes of ginger and geranium.	<b>£14.50</b>	<b>£75</b>

