

AFTERNOON TEA AT THE SAXON
PESCATARIAN SELECTION

SAVOURY SELECTION

beetroot macaron, salmon gravlax, cream cheese N

poached prawn and avocado verrine GF

aubergine roulade, broad bean and harissa pesto, chilli caramel GF

lemongrass and chilli crab cake, cabbage and daikon GF/DF

southern fried line fish, peppadew mayonnaise, charred peppers,
apple and radish slider

asparagus kataifi, yellowfin tuna GF/DF

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#SaxonTea #SaxonCelebrations #SaxonHotel

SWEET SELECTION

freshly baked scones served with whipped cream,
house-made berry jam, lemon curd

chocolate éclair, nyangbo 68% chocolate cremeux,
vanilla chantilly V

coconut custard tart, strawberry gel, crisp meringue GF/V

lavender cake, blackberry jelly, lemon mousse,
ivoire 35% white chocolate

apricot mousse, orange sable, apricot thyme confit

caramel pot au crème, tonka bean crème, hazelnut crumble N/V

RONNEDFELDT TEASTAR TEA SELECTION

splending earl grey

white yin-long

jasmine pearls

darjeeling springtime

smoked china

signature love you tea

signature rooibos and chocolate truffle tea