

MORNING TEA AT THE SAXON
VEGETARIAN SELECTION

SAVOURY SELECTION

beetroot macaron, goats cheese mousse, beetroot gel GF/N

avocado and cucumber verrine, mustard, crispy quinoa,
tomato and tabasco foam GF

mozzarella mousse, peppadew jelly

Egg Florentine – toasted dombolo, sous vide egg yolk,
sautéed spinach, hollandaise sauce

feta and harissa pinwheel

asparagus kataifi, ricotta, coriander and vanilla dressing

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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

vanilla baked cheesecake, lemon curd, lemon mousse

saxon torte, seasonal berries, berry gel GF

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

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