

AFTERNOON TEA AT THE SAXON
GLUTEN FREE

Join us as we embark on a gastronomic adventure curated by award-winning Chef Catherine Adonis, celebrated for her recent triumph at the Harvesting Heritage pastry competition. Experience a symphony of flavours that pay homage to the vibrant taste palette of South Africa.

SAVOURY SELECTION

cured venison, huguenot cheese with sour plum chutney,
charred short grain rice fondant

cold tomato soup, frozen plum relish,
jalapeño, cucumber salad, oyster leaf

snoek paté, malay apricot jam, sea salt cracker

cucumber sandwich, pickled cucumber ribbon,
black pepper cream cheese, sourdough

boerewors 'pigs in blankets', fruit chutney

chicken and chakalaka pot pie

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

SWEET SELECTION

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

SAXON TORTE

peanut whip, xigugu praline N

ROOIBOS VERRINE

rooibos white chocolate crème, mango jelly, fresh strawberries

SORGHUM MACARON

passion fruit and pink peppercorn ganache, salted caramel,
sorghum popcorn N

BERRY GATEAU

raspberry mousse, coconut crumble, blackberry jelly N

CHEESECAKE

vanilla baked cheesecake,
lemon curd, charred orange N

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#SaxonTea #SaxonCelebrations #SaxonHotel

Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos.