

AFTERNOON TEA AT THE SAXON VEGAN

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

biltong spice smoked beetroot roulade,
plum jam, charred rice fondant

pea panna cotta, coconut gel, pap crisp

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

cucumber sandwich, cashew cheese,
black pepper, pickled cucumber, seedloaf

meat loaf sausage roll, fruit chutney

cape malay lentil and cauliflower curry

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

SORGHUM MACARON

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

PEANUT BROWNIE

xigugu praline, chocolate brownie,
guanaja 70% chocolate mousse N

FRUIT TART

mango and rooibos tart, macerated strawberries

CARROT CAKE

cape malay spiced carrot cake, coconut cream N

BERRY GATEAU

raspberry mousse, coconut crumble, blackberry jelly GF

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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.