

AFTERNOON TEA AT THE SAXON VEGETARIAN

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

croissant bun, biltong spice smoked beetroot,
huguenot cheese with plum chutney

tomato and mozzarella tart, onion relish, basil pesto

pea panna cotta, coconut gel, sea salt cracker

cucumber sandwich, pickled cucumber ribbon,
black pepper cream cheese, seed loaf

haloumi and chakalaka dombolo

meat loaf sausage roll, fruit chutney

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

traditional cape malay koesusters

XIGUGU CHOCOLATE TART

manjari 64% chocolate ganache, peanut praline,
chocolate shortcrust N

CHEESECAKE

vanilla baked cheesecake, coconut biscuit, lemon curd, charred orange

FRUIT TART

mango and rooibos tart, macerated strawberries

SORGHUM MACARON

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

SWISS ROLL

spiced sponge cake, coconut mousse, ducle de leche

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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.