

AFTERNOON TEA MENU

GLUTEN FREE

RONNEFELDT TEASTAR tea selection

splendid earl grey
moonlight dongzai
jasmine pearls
darjeeling springtime
smoked china
signature "love you"
flavoured herbal infusion with lemon and rosemary

SAVOURY delights

tomato verrine, marinated tomatoes, basil pesto, whipped goats' cheese V
loch duart salmon gravlax, beetroot spiral, lemon cream cheese, pickled onion
potato pavé, preserved fig, parmesan cream, crispy prosciutto
smoked chicken, ginger and plum relish, haricot bean, green bean DF
hummus bun, egg mayonnaise, garlic aioli, truffle

SWEET indulgence

freshly baked scones, whipped cream, house-made berry jam, lemon curd
vanilla baked cheesecake, lime gel, lemon curd, meringue
manjari 64% chocolate torte, raspberry gel, vanilla whip
pistachio loaf cake, raspberry, orange and honey whip N
pavlova, french meringue, passion fruit curd, macerated strawberry, vanilla cream
coffee and caramel macaron N

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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.

GF - GLUTEN FREE DF - DAIRY FREE N - NUTS
V - VEGETARIAN VE - VEGAN

A discretionary gratuity of 12.5% will be added to your final bill