

# AFTERNOON TEA MENU

## VEGAN

### RONNEFELDT TEASTAR selection

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

### SAVOURY delights

pico de gallo, white bean, pesto, taco  
curried chickpeas, vetkoek, dried fruit  
grilled and marinated courgette, olive, capers, pomegranate, hummus  
potato pave, aubergine, miso, molasses  
mushroom and bulgur wheat patty, cheese, whole grain mustard, pickles, tomato relish N

### SWEET decadents

freshly baked scones, coconut cream, house-made berry jam, lemon curd  
vanilla mousse, coconut sponge, strawberry jelly GF  
guanaja chocolate mousse, hazelnut praline, coffee glaze, burnt orange N  
almond and cinnamon blondie, salted caramel N  
raspberry macaron, rosewater ganache GF/N  
lemon madeleines, blueberries lemon frosting

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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