

AFTERNOON TEA MENU

VEGETARIAN

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

tomato tart, herb shortcrust marinated tomatoes, basil pesto, whipped goats' cheese
dalewood brie, candied red peppers, marinated artichoke, croissant
black pepper and parmesan madeleine, charred corn, parmesan cream, preserved fig
spicy aubergine, dukkha, ginger and plum relish, haricot bean, green bean **DF**
brioche bun, egg mayonnaise, garlic aioli, truffle

SWEET decadents

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

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@TheSaxonHotel



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