

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

Follow us and share your special
#SaxonMoments #SaxonTea
#SaxonCelebrations #SaxonHotel

@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. Our premium range of teas and coffees are sustainably sourced.

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