

SALON DELUXE AFTERNOON TEA

£45 PER PERSON

ENTREE

Chilled Green Gazpacho

SAVOURIES

Slow Cooked Glazed Bourbon BBQ Pork Belly Bite / Trio of Mini Arran Oat Cakes served with Chicken Liver Pate, Isle of Harris Cured Scottish Salmon & Honey Whipped Scottish Goats Cheese

or

Glazed Bourbon BBQ Tofu Bite / Trio of Mini Arran Oat Cakes Served with Homemade Tomato Jam, Curried Vegan Feta & Cucumber, & Spiced Vegan Cream

SANDWICHES

CLASSIC

Tuna Mayonnaise & Red Onion / Egg & Cress / Coronation Chicken / Pastrami, Honey Mustard & Pickle Mayo

VEGGIE

Glazed Bourbon BBQ Tofu Bite & Chilled Green Gazpacho Coronation Hummus / Vegan "Tuna" / Egg & Cress / Vegan Smoked Applewood Cheese, House Smoked Tomato Jam & Rocket

VEGAN

Chilled Green Gazpacho

Coronation Hummus / Vegan "Tuna" / Grilled Mediterranean Veg with a Basil & Coriander Mayonnaise / Vegan Smoked Applewood Cheese with Homemade Smoked Tomato Jam & Rocket

SCONES

Bite-sized plain & fruit scones served with homemade jam & clotted cream

SPECIALITY CAKES

Classic Carrot Cake

Classic carrot cake, cream cheese frosting with crystallised ginger

"Billionaires" Shortcake Cup

Dulce de leche, chocolate crèmeux, biscuit crumb & chocolate shell

Mini Citrus Meringue Tartlet

Zesty cream filled tart, fluffy Italian meringue & lime gel

Cherry Bakewell Entremet

"Bakewell" Almond flavoured mousse encased in a chocolate shell with a cherry sponge

Banana Split Macaron

Banana macaron with a banana cream filling

Everyone's Favourite

Medallion of Mackintosh shortbread

Please note that we use food colouring which contain additives in some of our afternoon tea cakes. Please speak to a member of the team if you require further information or have any dietary requirements.

Please note a 10% discretionary service charge is added to all bills