

ORCHARD AFTERNOON TEA MENU

Finger Sandwiches

Balvenie smoked salmon, caviar, herb crème fraiche, blini
Caramelised apple, feta and rocket wrap
Pickled and pureed Romanesco cauliflower and Bonnet cheese quiche
Ham, tomato and mustard mayonnaise
Prawn marie rose brioche bun
Smoked duck, cherry gel, roasted hazelnut on fruit and nut loaf

Freshly Baked Scones

Selection of Plain and Quince & Walnut Scones Served with Fruits of the Forest Jam and Clotted Cream

Pastries

Wee Bramble

Blackberry baked cheesecake on a charcoal base

Crimson

Roasted plums and cinnamon crumble set custard

Maggie Pear

Pear compote, ginger and chocolate pépite

Hazel

Gooey caramel, hazelnut praline financier

Lass O Gowrie

Chocolate whipped ganache, toffee apple

Bonnie-cot

Apricot, pistachio and lemon thyme bakewell tart

Your choice of our fine loose leaf tea or speciality coffee

£45 per person



FREE FROM GLUTEN ORCHARD AFTERNOON TEA MENU

Finger Sandwiches

Balvenie smoked salmon, caviar, herb crème fraiche
Caramelized apple, feta and rocket wrap
Pickled and pureed Romanesco cauliflower and Bonnet cheese quiche
Ham, tomato and mustard mayonnaise
Prawn marie rose
Smoked duck, cherry gel, roasted hazelnut

Freshly Baked Scones

Selection of Plain and Quince & Walnut Scones Served with Fruits of the Forest Jam and Clotted Cream

Pastries

Wee Bramble

Blackberry baked cheesecake on a charcoal base

Crimson

Roasted plums and cinnamon crumble set custard

Maggie Pear

Pear compote, ginger and chocolate pépite

Hazel

Gooey caramel, hazelnut praline financier

Lass O Gowrie

Chocolate whipped ganache, toffee apple

Bonnie-cot

Apricot, pistachio and lemon thyme bakewell tart

Your choice of our fine loose leaf tea or speciality coffee

£45 per person

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the management team.



VEGAN ORCHARD AFTERNOON TEA MENU

Finger Sandwiches

Caramelised apple, Greek style feta and rocket wrap
Crushed avocado, lime and coriander
'TLT' tofu, lettuce and tomato
Vitality salad
Vegan cream cheese and cucumber
Coronation chickpea

Freshly Baked Scones

Selection of Plain and Quince & Walnut Scones Served with Fruits of the Forest Jam

Pastries

Wee Bramble

Blackberry baked cheesecake on a charcoal base

Crimson

Almond crisp and cinnamon poached damson plum set custard

Maggie Pear

Pear compote, ginger and chocolate pépite

Hazel

Gooey hazelnut praline financier

Lass O Gowrie

Chocolate whipped ganache, toffee apple

Bonnie-cot

Apricot, pistachio and lemon thyme bakewell tart

Your choice of our fine loose leaf tea or speciality coffee

£45 per person

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KIDS ORCHARD AFTERNOON TEA MENU

Finger Sandwiches

Ham and tomato finger Egg mayonnaise finger Cheese guiche

Freshly Baked Scones

Buttermilk scone
Served with Fruits of the Forest Jam and Clotted Cream

Pastries

Cute and Hedgy

Milk chocolate truffle

Pretty Fun Guy

Toffee apple cupcake

Oh, Deer!

Maple pumpkin donut

Know it Owl

Carrot cake bliss balls

Your choice of our fine loose leaf tea or speciality coffee

£25 per person