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# DUNKELD

HOUSE HOTEL

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## MOTHER'S DAY AFTERNOON TEA

Saturday 14<sup>th</sup> March & Sunday 15<sup>th</sup> March

*Served between 12.30 to 3.30pm*

*£33.50 per person*

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### TO START

Truffled Cauliflower Velouté,  
Mull Cheddar Choux, Cheese & Herb Crumb

### SAVOURIES

Caramelised Onion Sausage Roll, Fennel & Smoked Salt  
Smoked Salmon, Crème Fraîche & Rocket, Malted Bread (gfa)  
Cucumber & Herb Cream Cheese on Soft White Bread (v, gfa)  
Roast Beef Slider, Horseradish, Pickles

Freshly Baked Fruit & Plain Scones  
*served with preserves and chantilly cream*

### SWEET TREATS

Mango & Passion Fruit Cheesecake (v)  
Lemon Meringue Tart (v)  
Hazelnut Crisp & Caramel Chocolate Truffle  
Blueberry Drizzle Tea Cake (v)

# TEA AND COFFEE

## *selection*

### **Breakfast Blend**

*Indian black tea*

### **Duchess Grey**

*Chinese black tea, Taiwanese oolong tea, lemon verbena, orange blossoms, calendula petals*

### **Chamomile**

*Whole chamomile flowers from Egypt*

### **Peppermint**

*Cut leaf peppermint*

### **Cloud Catcher**

*Apple, kiwi, cherry, coconut flakes, cranberry*

### **Lemongrass and Ginger**

*Lemongrass, ginger pieces*

### **Highland Rooibos**

*Rooibos, rosehips, lavender, rose petals, blueberries, currants, raspberry leaf*

### **Scottish Summer Fruits**

*Green tea, rosebuds, rose petals, mallow flowers, calendula petals, strawberries, raspberries*

### **Lowland Whisky Blend**

*Black tea, lemongrass, cardamom, ginger, rooibos, mallow flowers, lowland whisky*

## COFFEE SELECTION

*Flat White, Latte, Cappuccino, Americano, Mocha or Espresso*



## ADD SOME *sparkle*

<b>PROSECCO EXTRA DRY, FAVOLA</b> <i>Veneto, Italy</i> A fresh, fragrant and fruity Prosecco with aromas of pear and apple	<b>10.45</b>	<b>42.90</b>
<b>PROSECCO ROSÉ BRUT, SACCHETTO</b> <i>Veneto, Italy</i> A blush pink sparkling rosé with appealing floral aromas and strawberry fruits	<b>10.45</b>	<b>42.90</b>
<b>DUVALLEROY, BRUT RÉSERVE</b> , <i>France</i> Refreshing and elegant, with biscuit flavours layered with dark chocolate, cinnamon and roasted yellow fig - beautifully balanced and refined	<b>14.85</b>	<b>71.50</b>
<b>DUVALLEROY, ROSÉ BRUT RÉSERVE V</b> , <i>France</i> An elegant pale salmon rosé Champagne with a bouquet of wild cherries and figs layered with delicate notes of ginger and geranium	<b>15.95</b>	<b>82.50</b>

ALLERGENS v - vegetarian, ve - vegan, vea - vegan available, gf - gluten free, gfa - gluten free available

Should you have any allergens or intolerance requirements, please speak with a member of our team prior to ordering.