

AFTERNOON TEA

SWEET TREATS

Chocolate Tree (V) *dark chocolate mousse cake, bitter chocolate glaze*

Almond Frangipane Tartlet (V) *cherry glaze*

Bramble Brûlée (V, GF) *cassis syrup, sugar crust*

Mulled Apple Crumble Tart (V) *salted caramel*

SAVOURIES & SANDWICHES

Haggis Bonbon

grain mustard mayonnaise

Caramelised Onion Sausage Roll

toasted fennel seed

Coronation Chicken

curried mayonnaise and sultanas on soft white bread

Prawn Finger Roll

lemon and dill mayonnaise, butter brioche

Cream Cheese, Cucumber & Herbs Sandwich (V)

served on malted brown bread

Woodland Mushroom, Glazert Goat's

Cheese & Tarragon Quiche (V)

VEGETARIAN

Lemon & Herb Arancini (VE, GF)

Sweet Potato & Caramelised Onion

Sausage Roll (VE)

Coronation Chickpea (VE, GFA)

curried mayonnaise and sultana on soft white bread

Egg & Chive Mayonnaise Finger Roll (V)

Cream Cheese, Cucumber & Herbs Sandwich (V)

served on malted brown bread

Woodland Mushroom, Glazert Goat's

Cheese & Tarragon Quiche (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

choose between a flat white, latte, cappuccino, americano, mocha or espresso

£33.50 PER PERSON

Please speak to a staff member for any dietary requirements



DUNKELD

HOUSE HOTEL