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## AFTERNOON TEA

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### SANDWICHES

Smoked and poached salmon, horseradish on Beetroot bread  
Roast chicken, sage and onion stuffing on onion bread  
Honey roast ham, celeriac & lovage on Wholemeal bread  
Pickled cucumber, cream cheese and dill on brioche

### CAKES

Chocolate croustillant  
Passion fruit slice  
Chocolate and pistachio financier  
Apricot almond tart  
Raspberry sable  
Lemon meringue tart

### SCONES

Warm plain and fruit scones with clotted cream and strawberry jam

### VEGETARIAN & VEGAN MENU

#### SANDWICHES

Coronation chickpea and spinach on onion bread  
Tofu satay with coriander, vegan mayo on wholemeal bread  
Pickled cucumber and cashew cream cheese on brioche  
Roast red pepper and hummus on basil & herb bread

#### CAKES

Raspberry sable  
Lemon meringue tart  
Vegan chocolate marble slice

#### SCONES

Vegan and flourless plain and fruit scones, strawberry jam and vegan clotted cream

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance please speak to your server before you order your meal or drinks.

### IT'S ALL ABOUT THE FOOD



We are wild about fish at Macdonald Hotels & Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.