



ROSLIN BEACH
HOTEL

VEGAN AFTERNOON TEA

SAVOURY

Vegan Cheese & Tomato Chutney on White Bread
Hummus & Roasted Courgettes on Granary Bread
Tomato, Basil & Avocado on Granary Bread
Cucumber, Lemon & Herbs on White Bread

Mushroom Duxelle Tartlet

SWEET

Mango & Passion Fruit Cheesecake
Apple & Caramel Crumble Shot Glass
Passion Fruit Bonbon
Chocolate & Raspberry Brownie

Dairy Free Scones
With Dairy Free Butter and a Selection of Tiptree Jam

ALL SERVED WITH TEA OR COFFEE

If you require any speciality teas, please ask for our extensive tea menu

FANCY A TIPPLE?

Gobillard NV Brut Tradition, Glass - 10, Bottle – 56
Gobillard NV Brut Rose, Glass - 12, Bottle – 60
Prosecco Rose DOC Treviso Le Colture Millesimato, Glass – 9, Bottle – 34

MIDWEEK - TRADITIONAL - 34.5 | SPARKLING - 42.5
WEEKEND - TRADITIONAL - 39.5 | SPARKLING - 47.5

As always, we spend time sourcing the best and finest ingredients from around our shores and beyond. All of our food is freshly prepared on the day therefore waiting times may vary. If you have any specific dietary requirements, please ask your server for options.

A 10% discretionary service charge will be added to your bill.



ROSLIN BEACH
HOTEL