



THE COURT  
patisserie

# the art of a joyous festive afternoon tea

A festive Caledonian tradition in the heart of the hotel, savour your way through an abundance of holiday flavours, from hazelnut and praline, to butterscotch and blackcurrant.

Discover the magic of the holidays one cake at a time, creating a new Christmas tradition for the entire family - inclusive of a festive mulled wine or Chritmas-inspired drink for our youngest of travellers.



## CHEF TAMARA CURCIC

### HEAD PASTRY CHEF

A creative visionary within the pastry kitchen for over six years, The Caledonian Edinburgh's Head Pastry Chef, Tamara Curcic, began her love for baking at a very young age. Bringing joy to her family and friends, baking cakes and sweets during her childhood, Tamara now shares this same passion with every guest who visits The Caledonian, creating a bespoke selection of seasonal afternoon tea themes.

## AFTERNOON TEA AT THE COURT



A timeless tradition at The Caledonian Edinburgh, we invite you to experience a world of seasonal flavour, curated by our Caledonian Pastry Chefs. Enjoyed in the heart of The Caledonian Edinburgh, indulge in a bespoke selection of traditional sandwiches, afternoon tea cakes, fresh scones and loose leaf tea.

|                                   |    |
|-----------------------------------|----|
| Afternoon Tea .....               | 69 |
| Children's Afternoon Tea .....    | 30 |
| Champagne Afternoon Tea .....     | 84 |
| <i>Laurent-Perrier La Cuvée</i>   |    |
| Rosé Afternoon Tea .....          | 89 |
| <i>Laurent-Perrier Cuvée Rosé</i> |    |

## THE ART OF SABRAGE

*Dating back to the beginning of the 19th century, Emperor Napoleon's cavalry would traditionally open bottles of champagne using their side sabres on a field of battle. Refined in the early 20th century, the Confrerie du Sabre d'Or has taken pride in celebrating champagne with its artistry for more than 30 years.*

*Included in the purchase of a bottle of Laurent-Perrier Champagne, discover the Art of Sabrage, and sabre your very own bottle, led by our spectacular Court Sabrage Masters.*

|                                |     |
|--------------------------------|-----|
| Laurent-Perrier La Cuvée ..... | 115 |
|--------------------------------|-----|

FESTIVE AFTERNOON TEA

VEGAN MENU



SANDWICHES & SAVOURIES

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Sweet Potato Fritter, Roasted Red Cabbage, Maple & Mustard

Vegan Cheese, Pear & Candied Pecan Quiche

Curried Chickpeas, Mango Chutney, Carrot Slaw, Spinach

Nut Roast Sausage Roll, Spiced Apple

Vegan Chicken, Chipotle Mayo, Pickled Cucumber, Avocado

Vegan Club Sandwich

FESTIVE SCONES

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Plain and Double Chocolate & Orange Scones

*served with ~*

Three Fruit Marmalade

PASTRY SELECTION

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JINGLE BELL ROCK

Tonka Bean, Green Apple Confit,  
Speculoos Cheesecake

IT'S COLD OUTSIDE

Coffee, Hazelnut Financier & Dark  
Chocolate Tart

HOLLY JOLLY

Winter Spiced Butterscotch,  
Treacle Travel Cake

MISTLETOE

Kirsch Mousse, Sour Cherry Compote,  
Flourless Chocolate Sponge

CHESTNUTS ROASTING

Chestnut, Blackcurrant & Whisky  
Pate de Fruit

MERRY & BRIGHT

Yuzu Ganache & Black Sesame  
Praline Macaron

PEKOE TEA EDINBURGH

In partnership with PekoeTea, we are proud to host a selection of over twenty loose leaf teas to enjoy during your experience at The Court.

Founded in 2008 by Esther Kungu-Cooper and Jon Cooper, blending, packaging and sharing their craft at their tea studio in Leith, Edinburgh. PekoeTea endeavours to source exceptional single-estate teas from around the globe, creating the perfect blend to accompany your special moments in life.

Experts in the tea industry, Esther and Jon blend their bespoke tea flavours by hand in small batches using some of the world’s best ingredients.

THE CALEDONIAN BLEND

*Inspired by the heritage of The Caledonian Railway, we are delighted to collaborate with PekoeTea to create a rich, smoky signature blend, in celebration of The Caledonian Edinburgh’s renowned past as a railway hotel.*

BLACK TEA

Caledonian Blend | Rich, Smoky, Whisky  
*Signature Blend*

Mokalbari Assam | Malt, Full Bodied, Layered  
*Mokalbari, India*

Decaffeinated Breakfast | Classic, Calm, Soothing  
*Mixed Origin*

Kenilworth Ceylon Orange | Citrus, Fruity, Dry  
*Kenilworth Estate, Sri Lanka*

Gopaldhara Darjeeling | Full Bodied, Fragrant, Bright  
*Gopaldhara Estate, India*

Lapsang Souchong | Pine, Smoke, Bold  
*Smoked Chinese Tea, Fujian Province*

Loose Leaf Tea Tin ..... 12.5  
*Please advise a member of our team.*

BLACK TEA

Breakfast Blend | Malt, Rich, Familiar  
*Mixed Origin*

Scottish Chai | Spice, Fragrant, Traditional  
*Mixed Origin*

Blue Lady | Citrus, Marigold, Perfume  
*Blended Tea, Mixed Origin*

Duchess Grey | Royal, Orange, Soft  
*Mixed Origin, China*

Highland Whisky Tea | Malt, Vanilla, Smooth  
*Mixed Origin*

Chocolate Chai Tea | Decadent, Warm, Spice  
*Mixed Origin*

GREEN TEA

Jade Tips | Fresh, Ornate, Sharp  
*Xin Yang, Henan Province, China*

Jasmine Dragon Pearl | Sweet, Floral, Fragrant  
*Fujian Province, China*

HERBAL INFUSIONS

Highland Rooibos | Lavender, Berries, Distinct  
*South Africa*

Cloud Catcher | Berries, Coconut, Kiwi  
*Edinburgh, Scotland*

Chamomile | Earthy, Bright, Soothing  
*Egypt*

Peppermint | Light, Fresh, Bright  
*USA*

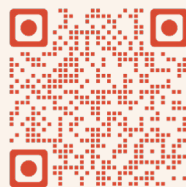
Lemongrass & Ginger | Warm, Herbal, Spice  
*Edinburgh, Scotland*

WHITE TEA

The Orangery | Peach, Orange, Delicate  
*Yunnan Province, China*

OO LONG TEA

Orange Blossom Oolong | Zesty, Aromatic, Deep  
*Blended Tea, Mixed Origin*



PLEASE SCAN THE QR CODE FOR ALLERGEN INFORMATION.

If you have a food allergy or intolerance please inform a member of staff before ordering. All dishes are prepared in an environment that contains allergens, whilst every care is taken in the preparation of your meal, we cannot guarantee dishes are 100% allergen free.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.