



ROSLIN BEACH
HOTEL

NUT FREE AFTERNOON TEA

SAVOURY

Cheddar, Red Leicester, Spicy Mayo and Spring Onions on Brown Bread
Honey Mustard Chicken and Land Cress on White Bread
Cucumber and Poached Salmon Pâté with Cream Cheese and Chives on Brown Bread
Prawn and Marie Rose Sauce with Dill and Cos Lettuce on White Bread

Mushroom Duxelle and Caramelised Brie Tartlet

SWEET

Mango & Passion Fruit Cheesecake
Chocolate Covered Banana Bread with Dulce de Leche
Blueberry and Lavender Opera Cake
Strawberry and Vanilla Crème Pâtissière Tarte with Elderflower Jelly

Buttermilk Plain & Fruit Scones
With Devonshire Clotted Cream 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.



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