



ROSLIN BEACH
HOTEL

DAIRY FREE AFTERNOON TEA

SAVOURY

Honey Mustard Chicken and Land Cress on White Bread
Prawn and Marie Rose Sauce with Dill and Cos Lettuce on White Bread
Hummus & Roasted Courgettes on Granary Bread
Cucumber, Lemon & Herbs on White Bread

Mushroom Duxelle Tartlet

SWEET

Mango and Passion Fruit Cheesecake
Apple and Caramel Crumble Shot Glass
Passion Fruit Bonbon
Chocolate and 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.



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