



ATHOLL  
PALACE  

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HOTEL

## **AFTERNOON TEA**

### **SELECTION OF FINGER SANDWICHES**

Smoked Salmon and Sour Cream

Egg Mayonnaise with snipped Chives

Honey Roast Ham with Roquette and Grain Mustard

Mature Scottish Cheddar and Vine Tomato

### **HOMEMADE SULTANA SCONES**

With fruit Jam and Chantilly Cream

### **ALL BUTTER SHORTBREAD**

### **CAKES AND FANCIES**

### **SELECTION OF BLENDED TEAS AND HERBAL INFUSIONS**

**TRADITIONAL AFTERNOON TEA £22**

**ADD A GLASS OF PROSECCO £8.50 PER PERSON**

## TEAS

### CEYLON

(Natured in Sri Lanka's Uva highland, high above the sea on the eastern slopes. Harmonious and balanced, with the echo of spices.)

### ASSAM

(The remote region of northeast India's Assam, high average temperature couple with monsoon to give Upper Assam tea.)

### JASMINE

(Spring-plucked green leaves green leaves with layer upon layer of fragrant jasmine blossoms, exquisitely infused into tea.)

### DARJEELING

(Created by cool mountain breezes, days of veiled sunshine and nights of rain on the steep slopes of the Himalayas.)

### EARL GREY

(Legendary tea with origins spanning from China to Hawick Hall in Northumberland. Named after British Prime Minister Earl Grey.)

### ROSEHIP & HIBISCUS

(The traditional offering to the Hindu goddess Kali fused with sweet fruit of the rose plant. Naturally caffeine-free.)

### PEPPERMINT

(A mythic nymph once transformed into a sweet-smelling menthol plant, her leaves complex with biting menthol oils.)

### ENGLISH

(Originally Scottish and served at Balmoral Castle in the Highlands. The favourite blend of Queen Victoria.)