



ATHOLL
PALACE

HOTEL



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★★★★

Afternoon Tea

Canton Loose Leaf Teas

Black Teas

English Breakfast

Kenyan leaves have a golden hue, Assam adds maltiness, Rwandan tea makes it rich and smooth and Yunnan Chinese tea gives a dark cocoa flavour.

Darjeeling

An organically produced Second Flush Darjeeling from the Potong Tea Gardens. A sweet and floral Darjeeling, with notes of dried fruit, roses and toasted bread.

Earl Grey

This is a cut above others because we choose premium teas to carry authentic cold-pressed Calabrian bergamot oil.

Decaffeinated English Breakfast

A satisfying English Breakfast, without the caffeine kick.

Green, White & Oolong Teas

Shaded Sencha

A premium Japanese green tea cultivated under shade, imparting a delicate umami flavour with subtle vegetal notes and a smooth, refreshing finish

Oolong Honey Orchid

This is a small batch tea with an astonishing mix of sweet floral and mineral flavour notes.

White Peach & Mango

A fresh and fruity blend of high grade white tea, natural peach and mango flavour, rose petals, and real mango pieces, balanced beautifully by the floral rose and aromatic tones of the white tea.

Jasmine Pearl

Hand-rolled iridescent pearls which are blanketed with fresh jasmine flowers for six nights until the tea is saturated with sweet jasmine aroma

Herbal Teas

Berry & Hibiscus

This entirely natural fruit blend is packed with antioxidant-rich aronia berries, elderberries, rosehip and hibiscus petals. Boosted by extractions from blueberries, strawberries and blackcurrants, with wild Spanish liquorice root giving the infusion a subtle, lingering sweetness.

Chamomile

Harvested from a farm in rural Croatia, this blend has exceptionally small flowers and a higher concentration of essential oils, which gives the infusion a particularly sweet, fruity, mellow flavour. The aroma evokes an apple orchard in late summer.

Triple Mint

Multi-dimensional in taste with a refreshing, cooling mint sensation. Peppermint and spearmint from the fertile Nile valley and lemon balm – mint with a citrus hint – are selected for ideal flavour balance and then dried carefully to retain their essential oils.

La Boulangerie:

Roasted Ham with Pear & Blue Cheese - tender roast ham paired with sweet pear and creamy blue cheese, served in a buttery mini croissant

Deville Egg Mayonnaise - creamy egg salad with a hint of peppery cress on delicate navette bread

Smoked Salmon with Wasabi & Dill Creme Cheese - silky smoked salmon with a fragrant dill & gently spiced wasabi cream on a white finger sandwich

Cucumber & Yuzu Creme - crisp cucumber paired with a light, citrusy, yuzu-infused cream on a soft brown finger sandwich

Pork & Nduja Sausage Roll - golden puff pastry encasing seasoned pork & Nduja sausage

Duck Croquette - confit duck encased in light golden batter

La Patisserie:

Rhubarb Meringue Tart - crisp pastry tart filled with tangy rhubarb compote and topped with lightly toasted, fluffy meringue

Cherry Choux Royale - delicate choux pastry filled with rich cherry cream

Chocolate & Caramel Délice - rich & indulgent dessert, combining smooth chocolate with layers of silky caramel on a delicate biscuit base

Cranachan - a classic Scottish dessert of whipped cream, toasted oats, fresh raspberries, & a hint of honey and whisky

Fresh Handmade Warm Scone:

Fruit or Plain Scones

Handmade, warm, freshly baked scones served with Cornish clotted cream and Heather Hills Farm jams

Heather Hills Preserves

Just a short distance from Atholl Palace, Heather Hills has been crafting award-winning Scottish honey and preserves for over 80 years. Using traditional recipes and the finest local fruit and heather honey, their products showcase the rich natural bounty of Perthshire. We're proud to feature these locally made favourites as part of our afternoon tea, celebrating the best of Scotland's larder.



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*Gluten Free
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La Boulangerie

Roasted Ham with Pear & Blue Cheese - tender roast ham paired with sweet pear and creamy blue cheese, served on gluten free bread

Deville Egg Mayonnaise - creamy egg salad with a hint of peppery cress on delicate gluten free bread

Smoked Salmon with Wasabi & Dill Creme Cheese - silky smoked salmon with a fragrant dill & gently spiced wasabi cream on a gluten free finger sandwich

Cucumber & Yuzu Creme - crisp cucumber paired with a light, citrusy, yuzu-infused cream on a soft brown finger sandwich

Pork and Nduja Sausage Roll - golden puff pastry encasing seasoned pork sausage

Cheese & Tomato Quiche - mini quiche with a rich cheese and tomato filling in a crisp pastry shell

Sweet Potato Curry Pie - mildly spiced sweet potato curry encased in a golden pastry

La Patisserie

Chocolate Torte Rectangle - rich & indulgent gluten free chocolate torte

Raspberry Bakewell- delicate gluten free almond sponge, layered with raspberry preserve and a light almond topping

Carrot Cake - moist gluten free carrot sponge blended with warming spices and finished with smooth cream cheese frosting

Cranachan - a classic Scottish dessert of whipped cream, toasted oats, fresh raspberries, & a hint of honey and whisky

Fresh Handmade Gluten Free Warm Scone

Fruit or Plain Scones

Handmade, gluten free, warm, freshly baked scones served with Cornish clotted cream and Heather Hills Farm jams

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Vegan Afternoon Tea

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La Boulangerie

Vegan Haggis Roll - flaky pastry filled with spiced vegan haggis

Sweet Potato Curry Pie - mildly spiced sweet potato curry encased in a golden pastry, a comforting vegetarian delight

Vegan Sandwich - roasted red pepper and vegan pesto

Vegan Sandwich - Vegan egg salad: Mashed firm tofu, vegan mayo, dijon mustard, finished with fresh watercress

Vegan Sandwich -Herbed cucumber: thinly sliced cucumber, vegan cream cheese, fresh dill and a squeeze of lemon

Vegan Sandwich - Chickpea “Tuna” flaked chickpeas, vegan mayo, red onion and a dash of soy sauce

La Patisserie

Vanilla & Red Berry Cake - light vegan vanilla sponge, layered with vibrant red berry compote and finished with a delicate dairy-free frosting

Chocolate & Caramel dome - rich vegan chocolate mousse dome with a smooth caramel centre

Lemon Curd Frangipane - light, airy sponge layered with jam and cream

Cranachan - a classic Scottish dessert of vegan whipped cream, toasted oats, fresh raspberries, & a hint of whisky

Fresh Handmade Warm Scone:

Fruit or Plain Scones

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