



ATHOLL
PALACE

HOTEL



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★★★★

Vegan 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

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

Handmade, vegan, 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.