



ROSLIN BEACH HOTEL

AFTERNOON TEA MENU

(Inspired by Tradition)



SANDWICHES & SAVOURY

Roasted Highland Beef & Horseradish on White Bread
Zesty Lemon Mayo & Chicken Wrap
Scottish Poached Salmon, Dill & Spring Onions on Granary Bread
Cream Cheese, Chives & Cucumber on White Bread
Quiche of the Day

SWEET

Homemade Fruit Scones
With a selection of Tiptree Jams & Devonshire Clotted Cream
Strawberries & Cream
Red Velvet Cupcake, Cream Cheese Icing
Lemon & Pistachio Cake Truffles
Honey Profiteroles with a White Chocolate Glaze
Milk Chocolate Viennese Fingers
Strawberry & White Chocolate Gâteau

All served with unlimited tea or coffee

If you require any speciality teas, please ask for our extensive tea menu

FANCY A TIPPLE...

Pimms & Lemonade, Glass - 5, Jug - 18
Aperol Spritz, Glass - 9, Jug - 18
Elderflower Sparkle Jug - 18
Bellini - 8.50
Pinot Grigio Col Di Sotto, Glass - 8, Bottle - 23
Torre Alta Pinot Grigio Blush, Glass - 7, Bottle - 21
Beaumont des Crayères, Glass - 8.50, Bottle - 40
Beaumont des Crayères Rosé Champagne, Glass - 9, Bottle - 45

MIDWEEK TRADITIONAL - 21 | SPARKLING - 29

WEEKEND TRADITIONAL - 24 | SPARKLING - 32

As always, we spend time sourcing the best and finest ingredients from around our shores and beyond.

All 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.