



ROSLIN BEACH
HOTEL

AFTERNOON TEA

A LUXURIOUS SELECTION OF FINGER SANDWICHES

Spiced Chicken & Coleslaw on White Tortilla Wrap

(E,G,S)

Free-Range Egg Mayonnaise with Watercress on White Bread

(G,E,S)

Atlantic Prawn Marie Rose with Baby Gem on Granary Bread

(G,C,E,S)

Winter Spiced Pear & Somerset Brie with Rocket on Wholemeal Bread

(G,Mk,S,Sd)

Caramelised Onion & Melted Triple Cheese Tart

(G,Mk,E,S)

MIDWEEK TRADITIONAL - 34.5

WEEKEND TRADITIONAL - 44.5

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [Sd] Sulphur Dioxide, [Se] Sesame seeds, [Alc] Alcohol, [*] Alternative options available, or may contain, please check with a team member. Please check with your server before starting your meal. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free.

An optional 10% service charge will be added to your bill.





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AFTERNOON TEA

SEASONAL PASTRIES & DELICACIES

Banana & Honey Cake
(G,Mk,E,S)

Lemon & Blueberry Meringue Tart
(G,Mk,E,S)

Chocolate & Caramelia Delice
(Mk,E,S)

Caramelised Apple Cheesecake
(G,Mk,E,S)

HOMEMADE PLAIN & FRUIT SCONES

(G,E,Mk,Sd)

*Accompanied By a Selection of
Tiptree Jam & Rodda's Cornish Clotted Cream*

All Served With Tea & Coffee

