



1769 Restaurant at the Garth Hotel

SAMPLE AFTERNOON TEA MENU

TO START...

TASTER OF CHEFS SOUP OF THE DAY

THE MAIN EVENT...

HONEY ROAST CAIRNGORM HAM, WHOLE GRAIN MUSTARD

SMOKED NORTH SEA SALMON, CHIVE CREAM CHEESE

APPLEWOOD CHEDDAR, RED ONION CHUTNEY

PLAIN AND FRUIT SCONES WITH HOMEMADE JAM AND CLOTTED CREAM

SOMETHING SWEET...

RASPBERRY CRANACHAN FLAPJACK

MERINGUE NEST AND SCOTTISH BERRIES

DARK CHOCOLATE AND HAZELNUT MILLIEFOILLE

LIME POSSET AND TOASTED COCONUT

£18 PER PERSON

PROSECCO UPGRADE AVAILABLE £5 PER PERSON

If you have any dietary requirements, please speak with your server.
We hope you enjoy your dining experience with us here at the Garth.

