

*The Glendevon brings you an afternoon tea inspired by the life and stories of Beatrix Potter - an English writer, illustrator, natural scientist and conservationist, but above all a creator of widely loved children's book 'The Tale of Peter Rabbit'. With this menu we want to celebrate the flora and fauna of Perthshire where Beatrix spent most of her holidays, and where she developed her love for botany.*

£0.50 FROM EVERY AFTERNOON TEA SOLD IS DONATED TO  
PERTHSHIRE BIG TREE CHARITY

## Afternoon Tea

£50.00 per person

Includes a selection of finest teas by Newby

With a glass of Veuve Clicquot-Ponsardin, Brut N/V £67.00

With a glass of Veuve Clicquot-Ponsardin, Brut, Rosé £68.00



### Amuse-Bouche

#### GREEN HOUSE GAZPACHO

Tomato, red peppers, chilli, basil, parsley oil, chestnut mushroom palmier

### Savoury Top Tier

#### JOHNNY TOWN MOUSE' PEA & POTATO CROQUETTES

Curried pea croquette, mint mayonnaise

#### 'THE ONE THAT GOT AWAY' PÂTÉ

Toasted soda bread, pickled cucumber, smoked trout, golden beetroot



### Savoury Middle Tier

#### SPRING VEGETABLE VOL-AU-VENT

Glen & Co red onion marmalade, Scottish goats' cheese, broad bean, radish, heritage carrot, candied walnut

#### LITTLE PIG ROBINSONS CRUMPET & CRAB

White crab meat, crème fraîche, crumpet

#### HERDWICK LAMB SAUSAGE ROLL, MR. McGREGOR'S CABBAGE

Lozage and lamb sausage rolls, choucroute

### Finger Sandwiches

#### PERTSHIRE SMOKED SALMON

George Campbells & Sons smoked salmon, sweet dill mayonnaise, shaved cucumber, granary bread

#### EGG MAYONNAISE

Mustard cress, white bread

#### TWEED VALLEY ROAST BEEF

Served with Nasturtium butter, brown bread



#### FOOD ALLERGENS & INTOLERANCES

If you have a food allergen or intolerance, please highlight this to us prior to placing your order & we can guide you through our menu.



## Afternoon Tea

### Sweet stand

#### WHEN VANILLA GOT CAUGHT IN THE GOOSEBERRY NET

*Earl Grey tea tart, gooseberry jam, vanilla mousse, butter sablé*



#### WILD & SWEET HONEY, PRESENT TREAT

*Croûdie cheese mousse, apricot compote, Scottish heather honey*

#### HOPING DOWN THE LANE

*Almond financier, blackberry mousse, white chocolate Namalaka, elderflower*

#### SOFT & FLUFFY

*Buttermilk scone*

#### HIDING BEHIND THE BLACKCURRANT BUSH

*Currant bun*



### Cakes

#### PETER RABBIT™ “GETS WELL” CAMOMILE & LEMON CAKE

*Camomile, lemon tea cake*

#### SQUIRREL NUTKIN'S FRUIT & NUT SLICE

*Dundee cake*



### Champagne Selection

VEUVE CLICQUOT-PONSARDIN Brut N/V £20 / £90

VEUVE CLICQUOT-PONSARDIN Brut, Rosé N/V £21 / £100

RUINART Blanc de Blancs, Brut £120

RUINART Brut, Rosé £120

BILLECART SALMON Rosé £120

DOM PERIGNON Brut 2008 £275

DOM PERIGNON Brut, Rosé 2005 £525



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## Tea Selection



### Black

#### THE GLENDEVON BLEND

Created exclusively by Newby of London as the perfect accompaniment to our signature afternoon tea. A classic English black tea, rich and robust with a wonderfully rounded taste.

#### DARJEELING

Long sunny days, rainy nights and a cool mountain breeze gives Darjeeling its delicate taste, combining floral aromas with flashes of muscatel grape.

#### ASSAM

Assam is one of India's least populated regions, with monsoons raging from June to September, accompanied by high average temperatures. Some of the world's finest teas flourish in this region.

#### BLACK CINNAMON

A wonderful winter warmer, this is a full-bodied black tea with ginger and coffee overtones, a smooth taste and warm cinnamon aroma.

#### CEYLON

From the beautiful island of Sri Lanka, from which it takes its name, and famed for its lush jungles and monsoons, this Ceylon tea offers an amber cup with a refreshing citrus taste and a full spicy finish.

#### EARL GREY

Named after the British Prime Minister Earl Grey, who is believed to have initially brought black tea scented with bergamot orange to the UK.

This tea remains a firm favourite.

#### LAPSANG SOUCHONG

Originating in the Fujian province of China, this tea is produced by delicately smoking Souchong pine wood to create a distinctive, sweet, smoky flavour.



### White

#### WHITE PEONY

Our White Peony blend is an aromatic and refreshing cup with sweet notes of honey and cucumber, perfect for a mid-afternoon pick me up.

### Green

#### GREEN SENCHA

Green Sencha tea is plucked from the early spring tea bush when flavour and quality are at their peak; the young leaves are gently steamed to create a distinctive taste.

#### JASMINE BLOSSOM

Exceptionally high quality tippy green tea. Springplucked green leaves with layer upon layer of fragrant jasmine blossoms, exquisitely infused into the tea. Delicate and beautifully floral.

### Rooibos

#### ROOIBOS BREAKFAST

A rich blend with a sweet orange and mango aroma with a lightly spiced, nutty flavour.

### Herbal & Tisane

#### GINGER & LEMON

Made with root ginger and lemongrass, this tisane is distinctive, spicy and warming with a fresh, lasting finish.

#### PEPPERMINT

This herbal infusion is the perfect after dinner drink. Almost spicy when first sipped, the predominant flavour sensation is penetratingly minty, with a refreshingly clean after taste.

#### APPLE STRUDEL

Irresistible balance of sweetness and spices. Tastes of baked apple, figs and cloves with warming, aromatic spices.

#### CHAMOMILE

A fine tisane made from only chamomile flowers.

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