



Afternoon Tea £45.00

Champagne Afternoon Tea £59.00

Sandwiches

Smoked Salmon and Cream Cheese

Honey Roasted Ham, Rocket & Wholegrain Mustard

Isle of Mull Savoury with Watercress

Savoury

Smoked Haddock Tart with Curried Pickled Apple

Chorizo Sausage Roll & Black Garlic Emulsion

Scones

Plain Scones & Cranberry Citrus Scones with

Cornish Clotted Cream & Raspberry Conserve

Sweets

Milk Chocolate & Red Christmas Tea Macarons

Chestnut, Coffee & Pear 'Santa'

Panettone Cheesecake, Caramelised Apple & Tonka Bean Jelly

Gingerbread Mousse, Cherry Gel, Ginger Cookie

Teas & Coffee

Selection of traditional and specialty teas and coffee's

Glenapp Castle Tea list

Single-origin, single-batch teas from the Lalani & Co Collection, direct from the gardens.

Assam Breakfast

A classic, high quality Assam from the Chardwar Tea Estate, picked in the premium 2nd flush season (May/June). For those who like the full flavoured, full bodied, malty profile of a fine Assam:

Rich, rounded, malty.

Kenya Breakfast

For those who prefer a zingy, punchy morning tea, this high mountain Kenyan tea is from the volcanic soils of Kangaita Estate:

Zingy, bright, strong.

Darjeeling 2nd Flush 2020

A delicious Darjeeling from the family run Rohini garden. Picked in the 2nd season with the characteristic ‘muscatel’ character of a 2nd flush Darjeeling.

Floral and sweet opening, leading to a dry finish.

Kyoto Oolong 2019

Japanese oolongs are very unusual since Japan is mostly a green tea making country. This complex but approachable oolong comes from the Nakai family in Kyoto:

Fruity apricot opening, toasty biscuit finish.

Hariyo Midori Green 2020

An experimental and delicious green tea made from Japanese tea plants, bought to Darjeeling in India, grown on the Rohini Garden and made into green tea:

Sweet opening, floral notes, smooth finish.

Glenapp Castle Tea list

Chamomile (*Matricaria recutita*)

Naturally grown amongst the olive trees across the Cycladic island of Naxos, Greece. Our German chamomile (*Matricaria recutita*) is comb picked and dried by villagers using traditional methods during late spring.

Floral, grassy, earthy and mellow

Elderflower (*Sambucus nigra*)

Foraged and handpicked 2,200m above sea level from the alpine forests of Odzun, Armenia around the serene monasteries. Herbalists would use elderflower as a remedy for treating cold and flu symptoms, as well as improving immunity during the sickness, due to its antimicrobial properties.

Floral aroma with slight sweet closing notes.

Lemon Verbena (*Aloysia citrodora*)

Our Great Taste award-winning whole leaf lemon verbena is naturally grown in the alpine areas of northern Naxos around Koronos village, approximately 700-800m above sea level and is handpicked and dried by the villagers using traditional methods. Recent research has gone into demonstrating the powerful anti-inflammatory effects of citral and for it to be a potential new antimicrobial agent that is not an antibiotic.

Grassy, herbal and refreshingly crisp lemon notes.

Mountain Mint (*Mentha Longifolia Var. Lalvar*)

Our Great Taste award-winning mountain mint, an ancient varietal, is foraged and handpicked 1,800m above sea level from the alpine forests of Lalvar Mountain, Armenia by the residents of the village of Odzun, supervised by an ethnobotanist taking into account the time of day and time of year to keep the aroma and active ingredients at their best. Mint is famously used to stimulate digestion, relax and invigorate the senses.

Delicate flavour with underlying spice. A uniquely warming and elegant mint.