





# AFTERNOON TEA



## *at the Atrium Lounge*



At Fairmont St Andrews, we are delighted to present a refined and elegant seasonal menu that celebrates the finest local produce.



Our culinary team has meticulously crafted this menu, blending modern Scottish cuisine with the tradition of afternoon tea. One of the highlights is our exclusive Fairmont honey, cultivated right here on the resort grounds, which features prominently in one of our signature dishes alongside other freshly grown ingredients.

As you relax and enjoy your tea, you will be enchanted by 'Zephyr,' a stunning light installation that spans 60 metres above you. Designed by the award-winning George Singer, this piece is inspired by the natural beauty and vibrant energy of St Andrews Bay, reflecting the surrounding nature in a mesmerising display.



Your afternoon tea is served on exquisite William Edwards' Reed design china, which draws inspiration from the English countryside. The intricate hand-painted illustrations depict iconic British birdlife, such as the Kingfisher and Reed Bunting, and are complemented by luxurious 24-carat gold edging.

We have partnered with JING Tea to bring you the highest quality single garden teas, sourced responsibly from traditional tea regions across Asia. Each tea is carefully selected to tell the unique story of its origin, master tea maker, and culture through its distinctive taste, clarity, and purity of flavour. Whether you are exploring the best examples of classic teas or discovering new favourites, you are sure to enjoy an unparalleled tea experience.



We hope you relish the culinary delights we have freshly prepared for you and enjoy a truly memorable afternoon.

The page is framed by autumn leaves in the corners. The top-left and bottom-right corners feature clusters of leaves, while the top-right and bottom-left corners have smaller, more delicate leaf sprigs. The background is a light, textured pattern of small dots.

## AFTERNOON TEA

**FOREVER FLOWING** – £95 per person

*'Forever Flowing' is inclusive of up to 4 x cocktails  
or glasses of selected beer or wine.*

**DELUXE MENU** – £45 per person

**CHAMPAGNE MENU** – £60 per person

*Served with a glass of*

**Delamotte, Brut**  
Champagne, France

*Gentle hints of citrus, white flowers, lemon zest and peach.  
Finish offers minerality with a dash of crisp orchard fruit.*

**ROSÉ CHAMPAGNE MENU** – £65 per person

*Served with a glass of*

**Delamotte, Rosé Brut**  
Champagne, France

*Delicate hints of wild strawberry, raspberry, tangerines  
& spices followed by lingering finish.*



## SANDWICHES

Blyths from Fife free range egg mayonnaise  
George Campbell & Sons smoked salmon,  
Katy Rogers crème fraiche, lemon  
Blyths from Fife coronation chicken  
Tweed valley roast beef, horseradish mayonnaise



## SAVOURY

Pork stuffing sausage roll  
Pumpkin and ricotta puff pastry with spiced maple syrup  
Beetroot fondant with smoked trout and horseradish mousse  
Wild mushroom and goats cheese gougère

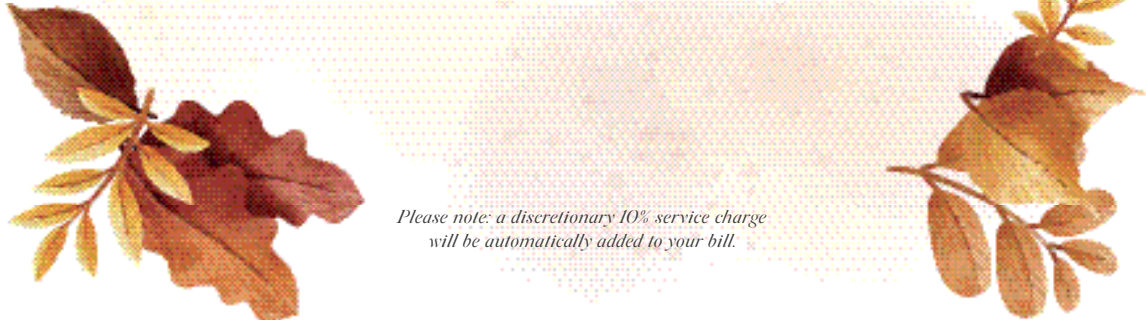
## SCONES & PRESERVES

Plain and fruit scones  
Homemade compote & clotted cream



## PASTRY & CAKE

Fairmont estate preserved cherry and chocolate mousse  
Apple tarte tatin  
Mango and lime tart  
Praline and vanilla éclair



*Please note: a discretionary 10% service charge  
will be automatically added to your bill.*



## THE TEA SELECTION

### BLACK TEA

#### Assam Gold

*Big, broad and thick-textured. Pungent and restorative, with a slowly subsiding finish which hints at raisin and malt.*

#### Ceylon/Decaffeinated Ceylon

*A rich, soft and full tea, with a gentle yet textured profile. The taste long and satisfying with an almost creamy wealth to it.*

#### Darjeeling Second Flush

*A light, crisp and refreshing tea from the most famous terroir. Fresh, faintly minty aftertaste and a soft but ample mouth feel.*

### SCENTED BLACK TEA

#### Earl Grey

*Refreshing and sweet, with lifted citrus charm, freshening the structured tenacity of the Ceylon leaf. A perfectly focussed classic.*

#### Vanilla Black Tea

*Dark vanilla notes of roundness and charm, supported by a discreet, soft but full-textured black tea base. The combination is cream and sumptuous.*

#### Chai

*Juicy, rich, rounded and warming flavours, combining the soft, gratifying palate, fullness of black tea with subtle sweet spice. Complete and balanced.*

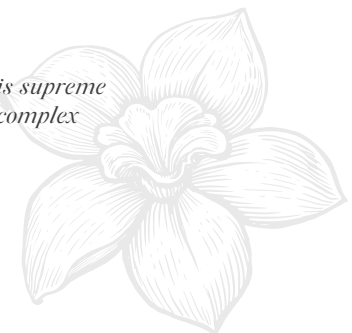
### OOLONG TEA

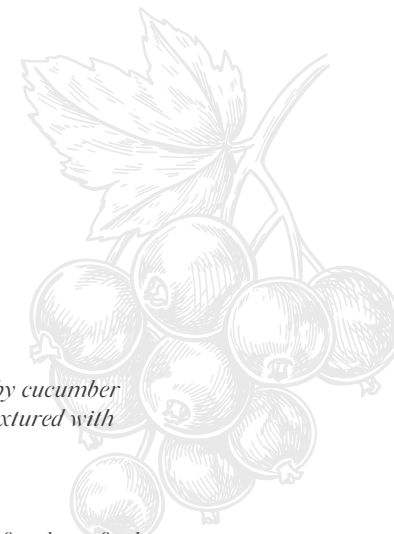
#### Oriental Beauty

*Famed for being one of the Queen's favourite teas, this supreme Formosa Oolong is honeyed and sweet, offering a complex aroma with a delicate, herbet sweetness.*

*Exclusive partnership with*

**JING™**





## WHITE TEA

### Silver Needle

*Light, delicate, fruity flavours underpinned by cucumber and melon freshness yet surprisingly full textured with a stunningly velvety finish.*

### White Peony

*A teasing blend of vivid, white tea buds and leaf with perfectly proportioned whole rose buds. An exquisite, super-subtle infusion combining the soft purity of white tea.*

## GREEN TEA

### Organic & Fair Trade Dragon Well

*Dragon Well has lively and garden-fresh flavours underscored by silky hazelnut and liquorice-root complexity.*

### Gyokuro

*Gyokuro is shaded for 30 days before picking. This process creates a rich, complex, multi-layered flavour with an unmistakable umami-rich character.*

### Organic Jade Sword

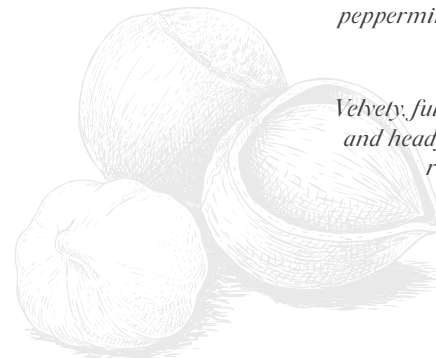
*A refreshing and sweet Chinese tea which encompasses the essence of spring.*

### Moroccan Mint

*A luxurious blend of organic gunpowder green tea with whole peppermint leaves and the effect of refreshing mint.*

### Fair Trade Jasmine Pearls

*Velvety, full and enticing green tea leaf lifted by fresh and heady jasmine aroma. The taste is sumptuous, round and deeply jasmine infused.*



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## HERBAL

### Whole Rose Buds

*Light, graceful, stealthy notes of sweet-edged rose within refreshingly light, leafy liquor and a perfumed, languid aftertaste.*

### Organic Whole Chamomile Flowers

*Bright, full, mellow floral depths with soft, refreshingly bitter vegetal complexities in the finish. Sweet yet austere the definitive chamomile combination.*

### Blackcurrant & Hibiscus

*Vivid, intense and lively, with a rich spectrum of berry fruits, bright supporting acidity and a sweet, perfumed finish. Refreshing, even bracing, and full of charm.*

### Lemon Verbena

*Beautiful, whole Verbena leaves with all the aromatic qualities of a garden in Southern France. Fresh and vivid with mint-like freshness and pressed lemon zest pungency.*

### Whole Peppermint Leaf

*Insistent, deep and full mint flavours with an almost oily mid-palate, subsiding cleanly towards an intensely perfumed finish.*

### Rooibos

*This caffeine-free South African plant has a rich herbal taste with note of vanilla and Seville orange.*



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## FINE AND RARE TEAS

### Iron Buddha Oolong

*An intensely floral Oolong tea, hand rolled and fired to create a characteristic Iron Buddha or 'Iron Goddess of Mercy' Oolong flavour.*  
£12.50

### Sencha

*A definitive Japanese Sencha with a perfect balance of sweetness, astringency and velvety texture.*  
£15.50

## FLOWERING TEA

### Flowering Jasmine and Lily

*A beautiful display of hand tied green tea wrapped around flame orange lily petals and jasmine flowers. A mesmerising sight with a soft pink infusion and sweet honey, tropical fruit taste.*  
£9.50

### Flowering Osmanthus

*Sweet and soothing, flowering green tea hand tied around an explosive flame coloured Osmanthus flower. The taste offers warm, green-tea sappiness lent complexity by peachy, toasty notes.*  
£9.50



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# CHAMPAGNE & SPARKLING

## BY BOTTLE

**Delamotte, Brut**  
Champagne, France

*Gentle hints of citrus, white flowers, lemon zest and peach.  
Finish offers minerality with a dash of crisp orchard fruit.*

£93

**Delamotte, Rosé Brut**  
Champagne, France

*Delicate hints of wild strawberry, raspberry, tangerines  
& spices followed by lingering finish.*

£125

**Ruggeri, Prosecco Valdobbiadene Argeo**  
Veneto, Italy

*Vibrant lemon, apricot and jasmine aromas.  
Refreshing with fresh herb, stone fruit and pear flavours.*

£50