



PLEASE SCAN THE QR CODE FOR ALLERGEN INFORMATION.

If you have a food allergy or intolerance please inform a member of staff before ordering. All dishes are prepared in an environment that contains allergens, whilst every care is taken in the preparation of your meal, we cannot guarantee dishes are 100% allergen free.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.



THE COURT  
patisserie

AFTERNOON TEA

*Free From Gluten*

### CHEF TAMARA CURCIC ~ HEAD PASTRY CHEF

A creative visionary within the pastry kitchen for over six years, The Caledonian Edinburgh's Head Pastry Chef, Tamara Curcic, began her love for baking at a very young age. Bringing joy to her family and friends, baking cakes and sweets during her childhood, Tamara now shares this same passion with every guest who visits The Caledonian, creating a timeless and traditional afternoon tea experience.

### BLACK TEA

**Breakfast Blend** | Malt, Rich, Familiar  
*Mixed Origin*

**Scottish Chai** | Spice, Fragrant, Traditional  
*Mixed Origin*

**Blue Lady** | Citrus, Marigold, Perfume  
*Blended Tea, Mixed Origin*

**Duchess Grey** | Royal, Orange, Soft  
*Mixed Origin, China*

**Highland Whisky Tea** | Malt, Vanilla, Smooth  
*Mixed Origin*

**Chocolate Chai Tea** | Decadent, Warm, Spice  
*Mixed Origin*

### GREEN TEA

**Jade Tips** | Fresh, Ornate, Sharp  
*Xin Yang, Henan Province, China*

**Jasmine Dragon Pearl** | Sweet, Floral, Fragrant  
*Fujian Province, China*

### HERBAL INFUSIONS

**Highland Rooibos** | Lavender, Berries, Distinct  
*South Africa*

**Cloud Catcher** | Berries, Coconut, Kiwi  
*Edinburgh, Scotland*

**Chamomile** | Earthy, Bright, Soothing  
*Egypt*

**Peppermint** | Light, Fresh, Bright  
*USA*

**Lemongrass & Ginger** | Warm, Herbal, Spice  
*Edinburgh, Scotland*

### WHITE TEA

**The Orangery** | Peach, Orange, Delicate  
*Yunnan Province, China*

### OOLONG TEA

**Orange Blossom Oolong** | Zesty, Aromatic, Deep  
*Blended Tea, Mixed Origin*

## PEKOE TEA EDINBURGH

In partnership with PekoeTea, we are proud to host a selection of over twenty loose leaf teas to enjoy during your experience at The Court.

Founded in 2008 by Esther Kungu-Cooper and Jon Cooper, blending, packaging and sharing their craft at their tea studio in Leith, Edinburgh. PekoeTea endeavours to source exceptional single-estate teas from around the globe, creating the perfect blend to accompany your special moments in life.

Experts in the tea industry, Esther and Jon blend their bespoke tea flavours by hand in small batches using some of the world's best ingredients.

### THE CALEDONIAN BLEND

*Inspired by the heritage of The Caledonian Railway, we are delighted to collaborate with PekoeTea to create a rich, smoky signature blend, in celebration of The Caledonian Edinburgh's renowned past as a railway hotel.*

Loose Leaf Tea Tin ..... 12.5

*Please advise a member of our team.*

## BLACK TEA

Caledonian Blend | Rich, Smoky, Whisky

*Signature Blend*

Mokalbari Assam | Malt, Full Bodied, Layered

*Mokalbari, India*

Decaffeinated Breakfast | Classic, Calm, Soothing

*Mixed Origin*

Kenilworth Ceylon Orange | Citrus, Fruity, Dry

*Kenilworth Estate, Sri Lanka*

Gopaldhara Darjeeling | Full Bodied, Fragrant, Bright

*Gopaldhara Estate, India*

Lapsang Souchong | Pine, Smoke, Bold

*Smoked Chinese Tea, Fujian Province*

## AFTERNOON TEA AT THE COURT

We invite you to experience a world of seasonal flavour, curated by our Caledonian Pastry Chefs. Enjoyed in the heart of The Caledonian Edinburgh, indulge in a bespoke selection of traditional sandwiches, afternoon tea cakes, fresh scones and loose leaf tea.

Afternoon Tea ..... 65

Champagne Afternoon Tea ..... 80

*Glass of Laurent-Perrier La Cuvée*

Rosé Afternoon Tea ..... 85

*Glass of Laurent-Perrier Cuvée Rosé*

### THE ART OF SABRAGE

*Dating back to the beginning of the 19th century, Emperor Napoleon's cavalry would traditionally open bottles of champagne using their side sabres on a field of battle. Refined in the early 20th century, the Confrerie du Sabre d'Or has taken pride in celebrating champagne with its artistry for more than 30 years.*

*Included in the purchase of a bottle of Laurent-Perrier Champagne, discover the Art of Sabrage, and sabre your very own bottle, led by our spectacular Court Sabrage Masters.*

Laurent-Perrier La Cuvée ..... 115

## SANDWICHES & SAVOURIES

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Smoked Cheddar & Sun Blush  
Tomato Quiche

Cucumber & Cream Cheese

Honey Roast Ham, Sliced Tomato &  
Mustard Mayonnaise

Coronation Chicken

Smoked Salmon, Dill Crème Fraîche

Truffled Egg Mayonnaise



## SELECTION OF SCONES

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Buttermilk & Citrus Ginger Scones

*served with ~*

Strawberry Jam, Elderflower Curd  
& Clotted Cream

## PASTRY SELECTION

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### CHOUX BUN

Basil, Rhubarb Compote &  
Vanilla Crème Diplomat

### MADELEINE

Ruby Chocolate, Pistachio  
Cremoso & Raspberry

### GÂTEAU OPÉRA

Mascarpone, Marsala Wine  
& Coffee Whipped Ganache

### MACARON

Chocolate Ganache &  
Hazelnut Crunch

### TART

Earl Grey, Bergamot &  
Lemon Meringue Tart

### CHEESECAKE

Blueberry, Yoghurt &  
Honey Chantilly