



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

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

PEKOETEA 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
<i>Glass of Laurent-Perrier La Cuvée</i>	
Rosé Afternoon Tea	85
<i>Glass of Laurent-Perrier Cuvée Rosé</i>	

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