



FESTIVE 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.



FESTIVE AFTERNOON TEA

VEGAN MENU

FOREVER FLOWING – £95 per person

*Truly indulge in your Afternoon Tea experience
with free flowing sparkling wine or selected beverage,
inclusive of 4 drinks per person.*

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.*



BITES

Pear cream cheese, puff pastry and chestnut
Savoury bread pudding, red onion confit, sage
Roasted butternut, pumpkin and spiced maple tart
Nut loaf en croute, cranberry and spiced orange purée

SANDWICHES

Sweet potato hummus
Fairmont St Andrews cucumber and cream cheese
Olive tapanade, feta and tomato
Wild mushroom paté

SCONES & PRESERVES

Plain and fruit scones
Homemade compote, lemon curd & clotted cream

PASTRY & CAKE

Chocolate orange mousse Christmas tree
Bailey's caramel cheesecake snowman
Mont Blanc tart
Spiced custard and gingerbread gift

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

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

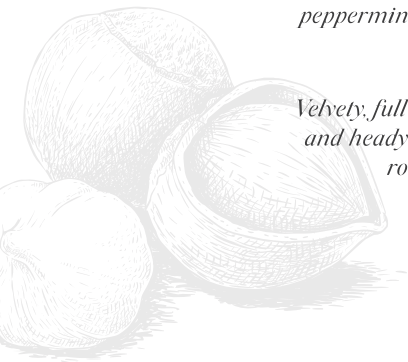
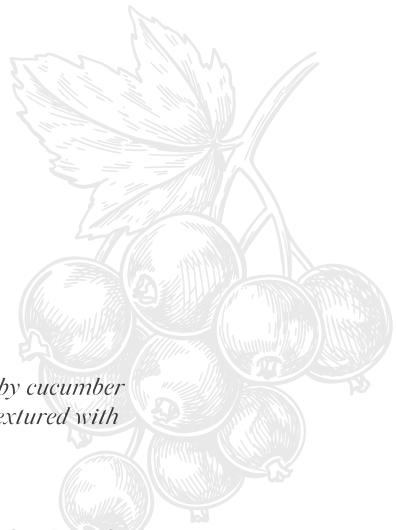
A luxurious blend of organic gunpowder green tea with whole peppermint leaves and the effect of refreshing mint.

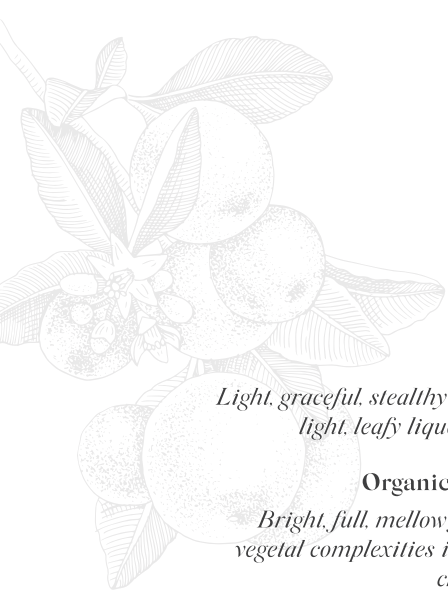
Fair Trade Jasmine Pearls

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

Exclusive partnership with

JING™





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