

# AFTERNOON TEA

## VEGETARIAN

### RONNEFELDT TEASTAR tea selection

splendid earl grey  
moonlight dongzai  
jasmine pearls  
darjeeling springtime  
smoked china  
signature “love you” tea  
signature rooibos and chocolate truffle

### SAVOURY selection

croissant bun, biltong spice smoked beetroot, huguenot cheese with plum chutney  
tomato and mozzarella tart, onion relish, basil pesto  
pea panna cotta, coconut gel, sea salt cracker  
cucumber sandwich, pickled cucumber ribbon, black pepper cream cheese, seedloaf  
haloumi and chakalaka dombolo  
meat loaf sausage roll, fruit chutney

### SWEET selection

freshly baked scones served with whipped cream, house-made berry jam, lemon curd  
traditional cape malay koesister  
manjari 64% chocolate torte, xigugu peanut praline, chocolate shortcrust N  
vanilla baked cheesecake, lemon curd, charred orange  
mango and rooibos tart, macerated strawberries  
spiced swiss roll, coconut mousse, ducle de leche

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@TheSaxonHotel



*Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local, quality ingredients, supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos.*

GF - GLUTEN FREE    DF - DAIRY FREE    N - NUTS  
V - VEGETARIAN    VE - VEGAN

A discretionary gratuity of 12.5% will be added to your final bill