



DEAN PARK HOTEL  
AFTERNOON TEA  
£22.95PP

S A V O U R Y

CHOUX BUN

Smoked salmon rillette & dill cream cheese

FIRE ROASTED PEPPER & HUMMUS  
Roasted Chickpea & garlic & Herb.

CROQUE MONSIEUR

Roast Ham, Gruyere & Red Onion Jam

HAGGIS SAUSAGE ROLL

Pink Pepper Sauce Mayo & Pickled Turnip

BRIE LOLLIPOP

Cranberry & Pecan

S C O N E S

FRUIT OR PLAIN

TRADITIONAL PLAIN OR MIXED FRUIT WITH  
CLOTTED CREAM & HOUSE WINTER BERRY

S W E E T

CHERRY MACARON

Cherry gel and buttercream

CUSTARD TART

Winter berry textures

CAPPUCCINO DOUGHNUT

Mascarpone and dark chocolate

CRANACHAN PANNA COTTA

Honey, Toasted Oats & Raspberry

GLUTEN FREE AVAILABLE

ALL BOOKINGS AND DIETARY REQUIREMENTS SHOULD  
BE MADE 24HRS IN ADVANCE

PLEASE ASK THE TEAM FOR ALLERGEN ADVICE



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DEAN PARK HOTEL  
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VEGAN  
£22.95PP

S A V O U R Y

TRUFFLE ARANCINI  
Vegan Truffle Mayo

FIRE ROASTED PEPPER & HUMMUS  
Roasted Chickpea & garlic & Herb.

BEETROOT FALAFAL  
Vegan Beet & Cabbage Slaw

MEXICAN BEAN SAUSAGE ROLL  
Vegan Grain Mustard Mayo

SALT & PEPPER CAULIFLOWER WING  
Siracha

S C O N E S

FRUIT  
TRADITIONAL FRUIT WITH CREAM &  
HOUSE WINTER BERRY JAM

S W E E T

POMEGRANATE VIENNESE  
Pomegranate & Vanilla Buttercream

LEMON & LIME TART  
Lemon Curd & Candied lime

SALTED CARAMEL BROWNIE

RASPBERRY TRIFLE  
Raspberry Compote & Chantilly

GF- GLUTEN-FREE  
GFO- GLUTEN-FREE OPTIONS

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