



DEAN PARK HOTEL  
AFTERNOON TEA  
£22.95PP

S A V O U R Y

HAGGIS SAUSAGE ROLL  
Pink peppercorn mayo

COCK-A-LEEKIE ARANCINI  
chicken, leek & prune

HAM HOCK TERRINE  
apple & celeriac remoulade

ARBROATH SMOKIE  
smoked mackerel & cucumber

CAPRESE BRUSCHETTA  
mozzarella, tomato & basil

S C O N E S

FRUIT OR PLAIN  
TRADITIONAL PLAIN OR MIXED FRUIT WITH  
HOUSE JAM & VANILLA CHANTILLY

S W E E T

CRANACHAN DONUT  
whiskey and raspberry cream, oat crumb

STP SLICE  
salted caramel slice, honeycomb crumb

PINA COLADA  
rum & pineapple compote, coconut textures

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

BEETROOT & CARAMELISED ONION  
FALAFEL

PEA & MINT ARANCINI

CAPRESE BRUSCHETTA  
Feta, tomato & basil

ROASTED PEPPER & HUMMUS TART

VEGGIE SAUSAGE ROLL

S C O N E S

PLAIN  
HOUSE JAM

S W E E T

CRANACHAN DONUT  
Raspberry gel, oat crumb

SALTED CARAMEL BROWNIE  
honeycomb crumb

PINA COLADA  
rum & pineapple compote, coconut  
textures

GF- GLUTEN-FREE  
GFO- GLUTEN-FREE OPTIONS

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