

## HIGHLAND TEA

### SANDWICHES AND SAVOURIES

*House Cured Beef Pastrami, Classic Pickle and  
Emmental Cheese, Basil Focaccia*

*Scottish Smoked Salmon Wasabi Cream,  
Soused Cucumber, Beetroot Brioche*

*Free Range Egg Spinach and Paprika,  
Sun blushed Tomato Ciabatta Bread*

*Isle of Mull Cheddar Scone Filled with  
Crowdie Cheese and House Cured Ham*

*Pistachio and Wild Rabbit Sausage Roll,  
Spiced Tomato Chutney*

*Mini Croissant filled with Smoked Mackerel  
Rillette and Pickled Onions*

### SELECTION OF HOMEMADE CAKES & MINI DESSERTS

*Lemon Drizzle Cup Cakes*

*Carrot, Apple and Walnut Cake*

*Milk Chocolate and Banana Mini Loaf*

*Apple Pie Madeleines*

*Coco Nib Macaroons*

*“Angostura” Caribbean Rum and Orange Cannelés*

*Dark Bitter Chocolate Éclairs*

*Rhubarb and Raspberry Cheesecake*

### SCONES

*Plain*

*Blackcurrant and White Chocolate*

*Clotted Cream*

*Homemade Berry Jam*

**£25 per person**

**£30 per person**

*Served with a glass of Joseph Perrier  
'Cuvee Royale' Champagne*



## ARTISAN TEA

### Tea; the leaves picked from the Camellia Sinensis plant and its sub varieties.

There are various types of tea:

*White tea, made from the young buds and leaves which are harvested in early spring. White tea is the least processed and undergoes very little oxidation. Delicate and mellow flavours.*

*Green Tea, is kept green by halting the oxidation process early on, it can be left to oxidise fully which would make it into a black tea. Green teas tend to be light and sweet or fresh and grassy although some can be quite rich with umami flavours.*

*Black Tea, fully oxidised and normally a stronger flavour than other types of tea.*

*Oolong Tea, a Chinese tea, partially oxidised after withering which leaves it half way between a green and a black tea. Some are more and others less oxidised thus affecting the flavour, from rich and complex to light and fresh respectively.*

*Pu Erth Tea, grown in the Yunnan province and is usually pressed into cakes. Once the tea has been processed it undergoes microbial fermentation. Two types Raw Pu Erth (naturally aged) and cooked Pu Erth (artificially aged).*

## ARTISAN TEA MENU

Jasmine, Chamomile Flowers, Lavender or Blueberry Fruit Rooibos, Peppermint, English Breakfast, Assam, Earl Grey with Blue Flowers, Darjeeling, Lapsang Souchong, Red Berry Hibiscus, Yunnan Green, White Peony, Orange Blossom Oolong & Earl Grey

## ENGLISH BREAKFAST

The original breakfast tea was developed in Edinburgh by a blender called Drysdale. Originally mainly Keeman tea was used but today it is a blend of speciality Assam teas with a full malty flavour and a rich dark colour. To be enjoyed with milk or lemon.

## EARL GREY WITH BLUE FLOWERS

Named after Charles Grey, Prime Minister to King William IV in the early 19th century it is said that the Earl was given the recipe by a Chinese mandarin with whom he was friends and whose life he had saved.

Earl Grey is based on a traditional Chinese black tea, it gets its unusual flavour from the addition of bergamot oil (Citrus Bergamia). Our Earl Grey has additional Mallow & Corn flowers. We also have Traditional Earl Grey.

## LAPSANG SOUCHONG

A black tea from the Wugi region of Fujian in China, processed using the best tea & wood. Sometimes referred to as 'the smoked tea'. Lapsang leaves are traditionally dried over pine wood fire, which gives the tea its distinct flavour. To be enjoyed black or with lemon.

## ARTISAN TEA

### ORANGE BLOSSOM OOLONG

*A blend of Taiwanese oolong teas with orange peel and orange essence.  
Also works well as an ice tea.*

### ASSAM

*A full bodied black tea, perfect if you prefer a strong cup of tea.  
Enjoy on it's own or with milk.*

### RED BERRY HIBISCUS INFUSION

*A luscious blend of fruity berries & hibiscus petals. A great pick me up when  
you think you've had enough caffeine*

### YUNNAN GREEN

*Grown in the mountains outside Simao. Yunnan broad leaf is processed  
by steaming, rolling and drying twice, which gives a distinct sweet  
and refreshing flavour.*

### JASMINE

*A Chinese green tea with a delicate, sweet and relaxing flavour.*

### LAVENDER OR BLUEBERRY FRUIT ROOIBOS

*Both caffeine free African Rooibos. Lavender blended with rosehip,  
dried blackcurrants, rose leaves, raisins, dried redcurrants, dried blueberries,  
rose petals, and natural flavourings. Or Blueberries simply with rose petals.*

### CHAMOMILE FLOWERS

*Used in ancient Egypt for their curative properties, first used in Europe around  
the early 1600. Brewed as a tea, Chamomile is known and often used to promote  
relaxation and alleviate stress.*

### PEPPERMINT

*A naturally caffeine free infusion made from cut leaves of the  
peppermint plant (Metha Piperata)*

### DARJEELING

*Grown in the Darjeeling district in West Bengal. A black tea with  
astringent tannic characteristics with an underlying musky spiciness.*

### WHITE PEONY TEA

*Grown in the province of Fujian. This is the best known of white teas.  
It consists of two tea leaves and a silvery bud and after plucking the tea is  
naturally dried in the sun. Long, silvery-white leaf tips lead us to amber  
infusion with mellow honey spicy notes.*