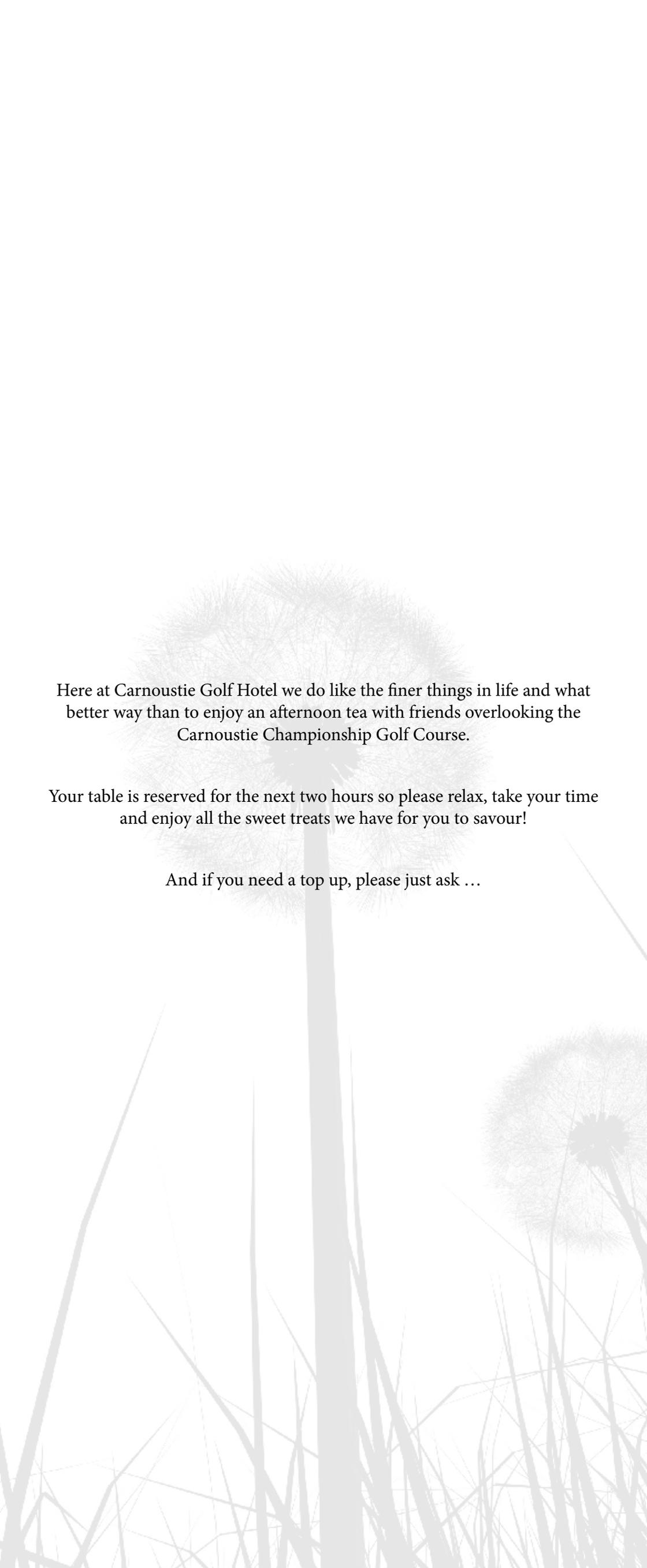


*Carnoustie Golf
Hotel & Spa*

Afternoon Tea
Menu





Here at Carnoustie Golf Hotel we do like the finer things in life and what better way than to enjoy an afternoon tea with friends overlooking the Carnoustie Championship Golf Course.

Your table is reserved for the next two hours so please relax, take your time and enjoy all the sweet treats we have for you to savour!

And if you need a top up, please just ask ...

A Selection of Finger Sandwiches

Smoked salmon and cream cheese on malted brown bread

Ham with wholegrain mustard mayonnaise on pesto & tomato focaccia

Free range Egg mayonnaise and watercress on white bread

Cheddar cheese with chutney in a brioche roll

Coronation chicken on white bread

Freshly baked raisin and plain scones

Freshly Prepared Plain & Fruit scones

Clotted cream

MacKay's Preserves & Homemade Lemon curd

Pastries

Strawberry Tartlets

Chocolate delicie

Macaroons

Mini vanilla & chocolate millefeuille

Mini lemon drizzle cake squares

Cakes

Chocolate Fudge cake

Carrot cake with white chocolate topping

Calders Afternoon Tea £19.95 Per Person

Add a glass of Prosecco £5.50 per person

Upgrade with one of our Calders Afternoon Tea Specials

Eggs Benedict

or

Mini Beef Burger sliders

Gruyere Cheese, Sicilian, Cajun spice

£24.95 Per Person

House Brew

Breakfast Tea

A traditional Breakfast Tea made from a blend of African and Indian single estate teas. Lighter and less malty than Belfast Brew.

Bright, Light, Crisp.

Belfast Brew

Suki Tea started at a Belfast farmers' market in 2005. The signature drink is a traditional, Irish Breakfast Tea blend with a deep, malty flavour.

Rich, Malty, Bright.

Speciality, Fruit and Green Tea

Whole Peppermint

Quite possibly the best peppermint tea in the world. Whole peppermint leaves create an incredibly fresh, purifying cup.

Sharp, Fresh, Aromatic, Cooling.

Pink Grapefruit

Tart and crisp tasting like freshly squeezed grapefruit juice. This naturally flavoured fruit infusion offers something special with a harmonious blend of sharp grapefruit and sweet tropical fruit. The coral fruit infusion has a refreshing acidity initially with a mildly tangy and sweet finish.

Sparkly, Zesty, Crisp.

Red Berry

Absolutely bursting with fresh berry taste. A punchy, full on infusion of mixed berries, fruit & hibiscus.

Tart, Fruit, Jam.

Apple Loves Mint

Sweetness and acidity of apple. Freshness of mint. Aromatic whole baby rose buds. A delight for the senses.

Sweet, Tart, Apple, Mint.

Goji Berry & Pomegranate

Tangy pomegranate accompanied by juicy Goji berries creates a wonderfully refreshing, fruity and well balanced blend. This highly decorative fruit infusion delivers extra notes of apple, mango and has a smooth creamy finish.

Super-fruity, Sweet, Smooth.

Lemongrass & Ginger

Warmth of ginger and peppercorns, freshness of lemongrass and a lingering aftertaste of liquorice root.

Citrus, Ginger, Liquorice.

Oolong Orange Blossom

The smooth flavour of beautifully twisted China Oolong combined with the delicate fragrant orange blossom, together produce a light and airy character with delicate citrus notes.

Sweet Citrus, Dry, Floral.

Chamomile

Whole chamomile flowers infuse to produce a sweet, honey-golden cup.

Blossom, Sweet, Fragrant.

Rooibos (Redbush)

Our South African caffeine-free alternative.

Honey, Bark, Fresh.

White Tea Pear

Naturally flavoured blend of white tea, green tea and fruit. Smooth Mao Feng and Chinese Sencha, fully ripe pear pieces and a soft hint of liquorice that accentuates the pear to create a smooth and select taste experience.

Delicate, Sweet, Light.

Organic Japanese Matcha

Matcha is the foundation of the ancient Japanese tea ceremony. Suki Tea Organic Japanese Matcha is the best 'ceremonial' grade.

Shade grown and stone ground in the traditional form, it is considered the highest quality, producing a bright and deep forest green cup.

Cherry Green Sencha

Juicy cherries give a subtle sweet edge to this big leaf green tea. Delicate in flavour and complimentary to the green tea Sencha base. Perfectly light for green tea drinking beginners.

Light, Sweet, Cherry.

Green Tea Ginseng

Green Sencha tea with ginseng root, ginger and pineapple.

Fragrant, Sparkly, Roots.

Green Tea Sencha

Sencha translates as steamed and is a very traditional technique of keeping the flavour packed in the tea. Unlike roasting which brings other characteristics, this is a light and fresh cup.

Fresh, Sweet, Piney.

Jasmine Dragon Phoenix Pearls

Exquisite, hand-rolled green tea naturally infused with the scent of pure jasmine.

A delicate liquor resembling white tea, perfect with fairy cakes or vanilla cupcakes.

Crisp, Rounded, Floral.

Earl Grey Blue Flower

Nothing could be more civilised than a cup of Earl Grey in the afternoon. Our in-house blend of the best Fairtrade and Organic East African leaf, with Italian bergamot oil and vibrant blue cornflowers make this Earl Grey stunning. Perfect with cucumber sandwiches or lemon drizzle cake.

Delicate Bergamot, Dry, Light Citrus.

Mango Tango

Big chunks of exotic mango blended with sweet black tea and a scattering of sunflower blossoms. Perfect over ice.

Tropical, Sweet, Smoky.

Darjeeling Bannockburn

The first triple certified Darjeeling Bannockburn in the world. A light and muscatel Darjeeling hailing from the esteemed Bannockburn tea estate. Perfect with scones or shortbread.

Fragrant, Crisp, Mild.

Dark Cocoa Tea

A blend of black tea and cocoa kernels; this rich chocolatey cuppa offers the perfect guilt-free indulgence. Rich Chocolate, Mild Cherry, Truffle.

Spiced Citrus

A black tea blended with warming spices including cloves, brazil pepper and cardamom and finished off with citrus slices. A taste to spark cosy memories.

Mulled Wine, Orange Rind.

Selection of Hot Drinks

Americano £3.00

Latte £3.00

Mocha £3.00

Cappuccino £3.00

Double Espresso £3.00

Espresso £2.00

Hot Chocolate £3.50

Sparkling & Champagne

Louis Dornier et Fils Brut £39.00 per bottle

Taittinger Brut Réserve £58.00 per bottle

Taittinger Prestige Brut Rosé £67.50 per bottle

Prosecco St Orsola £29.50 per bottle or £5.50 per glass

Galanti Pinot Grigio Spumante Rosé £27.50 per bottle

