# = MAR HALL=

# Afternoon Tea

### **SAVOURY**

## Canapés

Brioche with Hot Smoked Salmon Pâté Egg Mayo Vol-au Vent

Finger Sandwiches

Cucumber, Crowdie Honey Roasted Ham and Mustard Emmental and Pickle

### **SWEET**

Yogurt and Bramble Choux Bun - Yogurt - Blackberry Compote

> Dark Chocolate Crémeux Sweet Biscuit - Chocolate Cream

Mandarin and Frangipane Tart Baked Almond Cream - Mandarin Mousse

Lemon and White Chocolate Cake Zesty Lemon Cake - Aerated White Chocolate

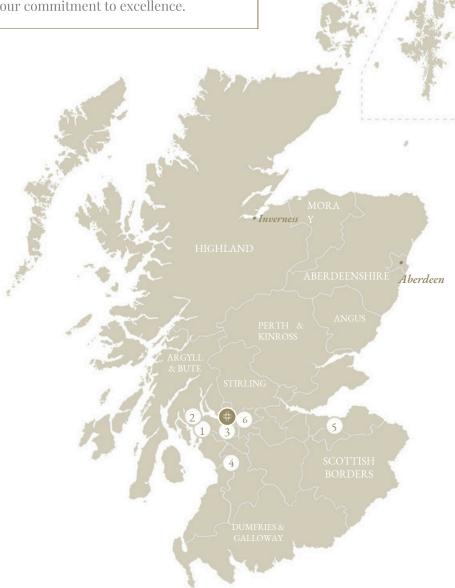
Freshly Baked House Scones Whipped Clotted Cream - Scottish Preserve

All of our bread, cakes, and desserts are lovingly baked fresh in our kitchen by our talented pastry chefs.

Traditional Afternoon Tea | £35 per person Champagne Afternoon Tea | £45 per person

### PROVENANCE

We know that exceptional dishes begin with the finest ingredients. Our dedication to quality and sustainability drives us to collaborate with the best local and regional suppliers. From premium beef to fresh seafood, every dish we serve reflects our commitment to excellence.



# MAR HALL LOCAL SUPPLIERS

- McCaskey Butchers | Wemyss Bay 16 miles Sausages / bacon / haggis / black pudding / angus beef
- 2 Argyll Smokery | Dunoon 18 miles Smoked salmon
- Barnhill Farm | Renfrewshire 5 miles Vegetables
- Corries Farm | Mauchline 27 miles Eggs

- J Gilmour's Butcher | Tranent 61 miles Borders beef
- The Fish People | Glasgow 9 miles Fish & shellfish