

---

# = M A R H A L L =

## 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

£29.50 per person

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

## 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

- |   |  |
|---|--|
| 1 McCaskey Butchers   Wemyss Bay – 16 miles<br>Sausages / bacon / haggis / black pudding / angus beef | 5 J Gilmour's Butcher   Tranent – 61 miles<br>Borders beef |
| 2 Argyll Smokery   Dunoon - 18 miles<br>Smoked salmon   | 6 The Fish People   Glasgow – 9 miles<br>Fish & shellfish  |
| 3 Barnhill Farm   Renfrewshire – 5 miles<br>Vegetables  |  |
| 4 Corries Farm   Mauchline – 27 miles<br>Eggs   |  |

Various foraged ingredients from Mar Hall grounds & our own honey, kitchen garden orchard coming soon.