THE TEA ROOMS
AT EDINBURGH CASTLE

SIX NATIONS AFTERNOON TEA

Enjoy with a glass of La Garde Écossaise Champagne
and your choice of tea or coffee 66

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SAVOURIES

Campbell's of Linlithgow haggis, neeps and tatties bon bon,
Glenkinchie 12-Year-Old Single Malt Whisky sauce, crispy kale (Scotland)

Irish potato cup, Savoy cabbage, bacon and red amaranth (Ireland)

Welsh rarebit, mature cheddar, wholegrain mustard
and Worcestershire sauce (Wales)

Melton Mowbray pork mini pie, English mustard and micro coriander (England)

Open croissant, whipped soft cheese, toasted almond flakes
and semi-dried tomatoes (v) (France)

Tomato and buffalo mozzarella bruschetta, 12-year-old balsamic
vinegar, micro basil (v) (Italy)

SWEETS

Shortbread, cranachan, fresh raspberries, toasted oats
and fresh mint (v) (Scotland)

Guinness chocolate cake, malted cream cheese frosting (v) (Ireland)

Bara brith fruit loaf, salted butter and icing sugar (Wales)

Queen Victoria sponge, strawberry jam, clotted cream
and dried raspberries (v) (England)

Profiteroles, vanilla crème pâtissière, crisp pearl sugar
and dark chocolate sauce (v) (France)

Pistachio gelato, white chocolate shards and fresh mint (v) (Italy)

SCONES

Edinburgh Castle's freshly baked plain and fruit scones,
served with Mackays jam and clotted cream (v)

(v) vegetarian

We use a wide range of ingredients in our kitchen, some of which may contain allergens.
Please let us know if you have a specific allergy or dietary requirement so we can let you know
of the most appropriate food choice.