



Grangemoor Restaurant

AFTERNOON TEA MENU

Homemade Cheese Scone
Homemade Fruit Scone cream and jam

Strawberry Shortbread Sandwich
Chocolate Mousse and Berry Shot Tray Bakes

Selection of Savouries

Goats Cheese and Beetroot Tartlet
BBQ Pulled Beef Wrap
Pimento Cheese on Brown Bread
Egg Salad on White Bread

With a Pot of Tea Or Filter Coffee

**Why not make it an “Intoxicating” Afternoon Tea with
one of our Cocktail Teapots**

Duke Ellington

Chambord, crème de cassis, Absolut, raspberry puree,
sugar syrup, lemon juice, lemonade, sparkling Perry

Breaking Benjamin

Brockman’s Gin, Chambord, lime,
cranberry, raspberry syrup, and strawberry puree

Ronnie Scott

Hendrick’s Gin, Dubonnet, Sloe Gin,
Cherry Liquor, Crème De Cassis,
Framboise, chai syrup, Angostura bitters, sparkling wine

Dark, Stormy, and Smokey

Havana Especial, lime juice, sugar syrup, ginger beer,
oak chip infused smoke, Angostura bitters

Or... maybe a cheeky Prosecco... Galanti Extra Dry