


AFTERNOON TEA

at the Atrium Lounge




Afternoon Tea at Fairmont St Andrews is served in the grand Atrium, the heart of the hotel. Selecting the best local produce, our team has prepared a refined and elegant seasonal menu, fusing modern Scottish cuisine with traditional afternoon tea. Our home-grown Fairmont honey, cultivated in the grounds of the resort, is proudly incorporated into one of our dishes, and features alongside other home-grown fresh ingredients. Reducing our carbon footprint and the impact on the environment is important to us and so we use our own produce wherever possible.




Floating above you is the 'Zephyr', a light installation spanning 60 metres. The illumination is designed to reflect the resort's surrounding nature: the crashing waves, the long grass blowing in the wind, the enormous cloud formations, the rolling hills, the murmurations of starlings, shoals of fish and the blossom trees.

Designed by the award-winning designer George Singer, it encapsulates the energy and natural beauty of St Andrews Bay.



Afternoon Tea is served on our William Edwards' Reed design, inspired by the English countryside. The range details special hand-painted illustrations of iconic British birdlife including the Kingfisher and the Reed Bunting. The 24-carat gold edging adds an extra sense of luxury.



Time for tea and to indulge. We hope that you enjoy your afternoon experience, and the culinary delights that have been freshly prepared for you to savour.



FAIRMONT AFTERNOON TEA

SANDWICHES

Free range egg mayonnaise
Corn-fed chicken, black truffle
Smoked salmon, crème fraiche, lemon
Cucumber and cream cheese



SAVOURY

Mushroom duxelle, thyme, black garlic, feuille de brick
Arbroath smokie, crème fraiche mousse, dill, rock chives
Anster cheddar gougère, soubise, venison chorizo
Rare bread pork sausage roll, russet apple
and Johnny's honey purée



SCONES & PRESERVES

Plain and fruit scones
Homemade compote & clotted cream



PASTRY & CAKE

Apple and whisky mille-feuille
Milk chocolate and hazelnut cake
Mango and yoghurt mousse
Coconut & pineapple tart



FINISHING CAKE

Dundee cake
Bakewell tart