


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 murmurings 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.





VEGAN AFTERNOON TEA

SANDWICHES

Cucumber and cream cheese
Truffled hummus
Grilled courgette, basil, lemon, whipped
feta cheese, sun blushed tomato




SAVOURY





Mushroom duxelle, thyme, black garlic, feuille de brick
Fairmont vine ripened tomato bruschetta
Smoked aubergine tart, confit garlic, toasted seeds
sweet potato, chilli, cumin falafel

SCONES & PRESERVES





Plain and fruit scones
Homemade compote & vegan butter

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