

AFTERNOON TEA

Our pastry chefs have put their own delicious twist on Afternoon Tea with a selection of exquisite delicacies, a selection of fine teas and champagnes, not to mention the best local Scottish cream and jam.

CLASSIC

£40

Chef's selection of finger sandwiches

Home-made fruit and plain scones served with strawberry and champagne preserve and clotted cream

Hand crafted pastries and cakes
created by our pastry chef

Please select your tea from the list overleaf

CHAMPAGNE

£60

Add a glass of Veuve Clicquot Champagne for the perfect complement to your afternoon tea

ROSÉ

£65

Add a touch of luxury to your afternoon tea with a glass of Veuve Clicquot Rosé Champagne

CHILDREN'S

£14.50

A little treat for the little ones

WE DO OUR BEST TO ACCOMMODATE ALL DIETARY REQUIREMENTS.
PLEASE INFORM YOUR SERVER OF ANY SPECIFIC REQUIREMENTS BEFORE ORDERING.

TEA

OLD COURSE HOTEL SIGNATURE BLEND

BLACK TEA

Indulge in the creamy sweetness of toffee combined with the bold and spicy essence of Assam tea for a truly pleasurable experience.

OLD COURSE HOTEL GARDEN BLEND

FRUIT INFUSION

Savour the fresh and fruity taste of rhubarb complemented by the subtle sweetness of Bourbon vanilla, creating a perfectly balanced blend.

SCOTTISH BREAKFAST TEA

BLACK TEA

Experience the rich and robust character of Assam teas in this exquisite blend, perfect for a strong cup of tea to take you through your day.

ROOIBOS AMARETTO

GREEN ROOIBOS

An intriguing mix of unfermented Rooibos infused with the luscious aroma of baked apples and almonds, offering a uniquely delightful flavour.

MORGENTAU

GREEN TEA

This delightful tea blend sees a captivating composition of Sencha green tea, delicate flower petals, and the refreshing fruity notes of mango and lemon.

EARL GREY

BLACK TEA

A sophisticated blend of autumnal flowers with the zesty citrus fragrance of bergamot, creating a harmonious and aromatic cup of tea.

JASMINE PEARLS

GREEN TEA

Exquisite hand-rolled jasmine-scented green tea, flavoured with delicate jasmine petals that lend a floral and fragrant bouquet to each sip.

FRUITY CAMOMILE

HERBAL INFUSION

A harmonious balance of bitter-sweet camomile complemented by the aromatic essence of orange peel, creating a soothing and flavourful herbal infusion.

PAI MU TAN MELON

WHITE TEA

Delicate sweetness of melons infused into the renowned Pai Mu Tan white tea, offering a subtly fragrant and refreshing tea experience.

ACAI GOJI

FRUIT INFUSION

Embark on a tropical journey with the exotic blend of acai and goji berries, enhanced by hints of coconut and banana for a fruity and refreshing infusion.

TEA

VANILLA CHAI

BLACK TEA

Experience the unique fusion of traditional Indian spices with the delicate flavour of vanilla in this aromatic and warming chai blend.

ROOIBOS CREAM ORANGE

ROOIBOS HERBAL INFUSION

Indulge in the full-bodied richness of rooibos tea infused with creamy vanilla and the tangy essence of ripe oranges for a comforting and flavoursome brew.

CHOCOLATE CHAI

BLACK TEA

Treat your senses to a decadent blend of soft nougat and cocoa harmonised with robust spices and a hint of ginger in this sensory twist on classic chai.

SALT & CARAMEL

BLACK & HERBAL TEA BLEND

Experience the comforting embrace of a strong black tea infused with delicate salt flakes and sweet caramel notes, creating a truly soul-nourishing blend.

LOTUS BLOSSOM

GREEN TEA & FLORAL BLEND

A tranquil harmony of sencha green tea infused with vibrant mango and multi-fruit flavours, evoking the essence of a blossoming lotus.

MATCHA

GREEN TEA

A contemporary take on a timeless classic. Enjoy it as a smooth matcha latte with frothy milk for the perfect indulgence.

SWEET NANA – ORGANIC

HERBAL INFUSION

A refreshing and aromatic blend of organic mint, offering a naturally sweet and invigorating herbal infusion.

CUSTARD CREAM

BLACK TEA

Delight in the spiced malty richness of Assam tea combined with golden blossoms and a hint of delicate custard cream aroma, creating a luxurious and refined blend.