
= M A R H A L L =

Afternoon Tea

SAVOURY

Canapés

Brioche with Hot Smoked Salmon Pâté
Egg Mayo Vol-au Vent

Finger Sandwiches

Cucumber, Crowdie
Honey Roasted Ham and Mustard
Emmental and Pickle

SWEET

Yogurt and Bramble

Choux Bun - Yogurt - Blackberry Compote

Dark Chocolate Crémeux

Sweet Biscuit - Chocolate Cream

Mandarin and Frangipane Tart

Baked Almond Cream - Mandarin Mousse

Lemon and White Chocolate Cake

Zesty Lemon Cake - Aerated White Chocolate

Freshly Baked House Scones

Whipped Clotted Cream - Scottish Preserve

All of our bread, cakes, and desserts are lovingly baked fresh in our kitchen by our talented pastry chefs.

Traditional Afternoon Tea | £35 per person

Champagne Afternoon Tea | £45 per person

PROVENANCE

We know that exceptional dishes begin with the finest ingredients. Our dedication to quality and sustainability drives us to collaborate with the best local and regional suppliers. From premium beef to fresh seafood, every dish we serve reflects our commitment to excellence.



MAR HALL LOCAL SUPPLIERS

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| 1 McCaskey Butchers Wemyss Bay – 16 miles
Sausages / bacon / haggis / black pudding / angus beef | 5 J Gilmour's Butcher Tranent – 61 miles
Borders beef |
| 2 Argyll Smokery Dunoon - 18 miles
Smoked salmon | 6 The Fish People Glasgow – 9 miles
Fish & shellfish |
| 3 Barnhill Farm Renfrewshire – 5 miles
Vegetables | |
| 4 Corries Farm Mauchline – 27 miles
Eggs | |

Various foraged ingredients from Mar Hall grounds & our own honey, kitchen garden orchard coming soon.