

Orchard Afternoon Tea at One Square



As the leaves turn a coppery glow this autumn, One Square is bringing the fruity flavours of an Orchard to the heart of the city with a unique Orchard Afternoon Tea. You can win Afternoon Tea for two courtesy of One Square by clicking [here](#).

The traditional fruit harvest season has inspired One Square's talented Pastry team who are renowned for creating an inventive afternoon tea, with a twist. The Orchard Afternoon Tea combines fruit with savoury delicacies including orange poached Loch Duart salmon with burnt clementines on rye, and slow cooked Gressingham duck & sweet cherry compote on toasted thyme brioche.

For those who enjoy the sweeter delights of afternoon tea, guests will savour an apple sorbet lollipop made with locally-brewed Thistly Cross Cider, along with a toffee apple cream slice. The ubiquitous scone has not been forgotten with a traditional plain variety mixed in with kirsch soaked cherry, served with Devonshire clotted cream and blackcurrant jam.

To wash it down, One Square's bar team has created a choice of two fruity gin cocktails including an Orchard Mimosa with ginger and fresh orange, topped with Thistly Cross Elderflower Cider. While the Secret Garden features lime juice, elderflower and strawberries, topped with Thistly Cross Strawberry Cider.

This indulgent culinary treat is available, daily, in One Square, between 2.30pm and 5.30pm, throughout October and November, and costs £25 per person including a gin cocktail (add £3.85 to include a choice of enveloped or loose leaf tea, traditionally prepared at the table). To book, please call

0131 221 6422 or visit www.OneSquareEdinburgh.co.uk for more details.

One Square, 1 Festival Square, Edinburgh EH3 9SR