

# What's your favourite cake this National Afternoon Tea Week?

## CHOOSE YOUR DREAM CAKE TO CELEBRATE NATIONAL AFTERNOON TEA WEEK WITH GARVOCK HOUSE HOTEL

It is National Afternoon Tea Week all this week, Garvock House Hotel in Dunfermline has decided to ask its many customers just what is their favourite cake or fancy?

The 4 star hotel, situated in an historic Georgian Mansion House, serves hundreds of Afternoon Teas every year.

Every day between 2.30pm and 4.30pm, the traditional china, three tiered stands come out laden with tasty sandwiches, savouries, cakes, fancies, and scones.



“We offer a very traditional Afternoon Tea, with traditional sandwich fillings, such as smoked salmon & cucumber, roast beef & horseradish, and egg mayonnaise,” said Garvock House Hotel owner, Pamela Fernandes.

“We have delicious, freshly baked scones with cream and jam, and when it comes to the cakes and fancies, it can be anything from a traditional Victoria Sponge, which it still a much loved cake, to Carrot Cake, Lemon Drizzle, eclairs, lemon tarts, chocolate brownies.. double biscuits.. the list is endless.

“There are so many choices we could include – our pastry chef keeps it seasonal, and ever changing, with perhaps a strawberry tart in the summer months, and a rich chocolate torte in the winter. We always go for beautiful presentation, with everything freshly baked.”

“Afternoon Tea is still incredibly popular,” she added, “It’s fantastic that the country now has an official Afternoon Tea Week in which to highlight this great British tradition. It

was always something that a good hotel offered, but it came back into vogue with a bang a few years ago, with variations such as Gin Afternoon Teas, and Chocolate ones. It's an afternoon well spent as far as our customers are concerned. You can combine with a glass of fizz or gin if you fancy something stronger than tea, although we have many types of tea itself to tempt you with," added Pamela.

"At the start of the week we decided to use social media to ask our followers what type of cake they enjoyed most with their afternoon tea. We have been overwhelmed with the response."



As Pamela outlined, it's clearly a subject people feel very strongly about, with many making the case for the traditional – scones, sultana cake, fruit loaf, Victoria Sponge, eclairs..

whilst others championed new and modern choices, such as Courgette & Lime Cake, Red Velvet Cake, and Chocolate & Beetroot sponge. Prince Harry and Meghan Markle's wedding cake choice of Lemon & Elderflower Cake, also received a few votes.

"We've had every type of cake and pastry you can think of," said Pamela. "French classics, such as madeleines, macarons, and mini tart au citron, have referenced the popularity of the many TV programmes nowadays on baking and patisserie skills, whilst others have opted for cakes they had in childhood, such as Devon Slices, jam tarts, bakewell slices, and even individual apple pies."

"We have not yet chosen, but we are going to pick a winner and get our pastry chef to create the cake or fancy which will be served with our Afternoon Teas later this week," she said.

"We will give the winner a voucher for an Afternoon Tea for two, so they can come to the hotel and sample their suggestion themselves. I am sure they won't be at all disappointed. For us, it's a great way to celebrate this very special Week!"

**You can still post your favourite cake [here](#)**

**Garvock House Hotel Afternoon Tea costs £15.50 per person, and is served every day between 2.30 and 4.30pm. A special lunch menu is also running, with one course at £14, two at £19, and three at £24.**

**Further details [www.garvockhousehotel.co.uk](http://www.garvockhousehotel.co.uk)**

