

# **Gleneagles begins New Year with afternoon tea**

**The Spence, Gleneagles Townhouse's all-day dining restaurant, will serve an afternoon tea experience from 8 January for a limited time only, until 30th April.**

It will be exclusively served in The Spence's grandeur dining room Monday – Friday from 2.30pm – 4.30pm.

The menu, overseen by Head Pastry Chef Renato Blinder, has been curated to showcase variations of The Spence's most beloved savoury dishes, past and present, alongside expertly crafted sweet treats using only the finest Scottish produce. It features a Wild mushroom cappuccino with cheese straw, Spiced pumpkin tart; and West coast crab crumpet with crème fraiche. Sweet options include a Bitter chocolate and apricot gateau; Baileys choux bun; and Lemon and meringue tart.

Served with Townhouse plain and fruit scones, Cornish clotted cream and Glen & Co strawberry and Champagne jam. Diners have the option to begin the experience with a glass of Veuve Clique followed by a selection of loose-leaf teas and coffee.

Guests are welcome to continue to the afternoon sipping on drinks from The Spence's ample drink and cocktail menus created by Bar Manager, Stef Anderson. Winter favourites include a Townhouse Bellini, blending orange blossom with vanilla, blood orange and Crémant D'Alsace, or a Rusty Nail, made up of Johnnie Walker Black Label, X by Glenmorangie, Drambuie, Sweetdram Escubac and orange bitters.

The Spence is in the centre of an old banking hall with interiors that match timeless charm and contemporary style. The glass dome ceilings, an impressive central bar and original architecture make it one of the loveliest settings in Edinburgh to enjoy a leisurely afternoon.

The Spence was recently named by Condé Nast as one of Scotland's most beautiful restaurants.

Afternoon tea is priced at £50 per person or from £65 per person with Champagne. It will be served Wednesday -Friday from 8th – 31st January, then Monday – Friday from 1st February – 30th April from 2.30pm – 4.30pm. Vegetarian and gluten free options are available.

Unfortunately they cannot cater for vegan or lactose intolerances.

Bookings can be made now for bookings from 8th January onwards.



