

4th February – 30th May 2026

Traditional Afternoon Tea Menu

A finger sandwich of Poached Chicken, Tomato Chilli Chutney, Herb Mayonnaise and Rocket on Malted Bread

Savoury Éclair filled with Ham Mousse, topped with Pickled Onions

Toasted Cheese Scone topped with Hummus, Spiced Carrots and Almonds

Free range Egg Mayonnaise and Pea shoots on Brioche Bread

Two Afternoon Tea sized Fruit Scones with Vanilla Cream & Tiptree Strawberry Jam

Lemon Meringue Tart

Homemade all butter sweet pastry case filled with fresh Lemon curd, Lime Gel, Meringue and lime Zest

Pear & Raspberry Frangipane Tart

Crispy sweet pastry case filled with Almond Frangipane baked with Pears and fresh Raspberries

Rhubarb & Ginger Cheesecake

A buttery ginger biscuit base topped with Rhubarb and Berry Cheesecake, decorated with Rhubarb Jelly, poached Rhubarb and fresh Raspberries

Almond Chocolate Caramel Delice

Almond Macaroon sponge topped with Chocolate ganache and Toffee mousse, decorated with Vanilla Chantilly Cream and Soft Caramel

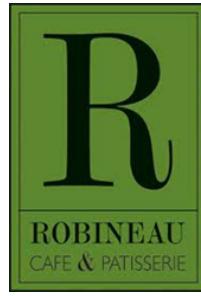
Café Robineau Traditional Afternoon Tea

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee
£28.50 per person

Prosecco Afternoon Tea £37.00 per person Champagne Afternoon Tea for Two £84.50

Telephone 01325 489129 to reserve your table in the Café.

Open Wednesdays – Saturdays 9.30am – 4pm (until 5pm on Saturdays)
Robineau Patisserie, 27 West Auckland Road, Darlington, Co. Durham DL3 9EL



Vegetarian Afternoon Tea Menu

A finger sandwich of Halloumi, Tomato Chilli Chutney, Herb Mayonnaise and Rocket on Malted Bread

Savoury Éclair filled with Beetroot Mousse, topped with Pickled Onions

Toasted Cheese Scone topped with Hummus, Spiced Carrots and Almonds

Free range Egg Mayonnaise and Pea shoots on Brioche Bread

Two Afternoon Tea sized Fruit Scones with Vanilla Cream & Tiptree Strawberry Jam

Lemon Meringue Tart

Homemade all butter sweet pastry case filled with fresh Lemon curd, Lime Gel, Meringue and lime Zest

Pear & Raspberry Frangipane Tart

Crispy sweet pastry case filled with Almond Frangipane baked with Pears and fresh Raspberries

Rhubarb & Ginger Eclair

Fresh choux Eclair filled with Robineau Vanilla Cream, topped with Poached Rhubarb and Ginger

Almond Chocolate Caramel Delice

Almond Macaroon sponge topped with Chocolate ganache and Toffee mousse, decorated with Vanilla Chantilly Cream and Soft Caramel

Café Robineau Traditional Afternoon Tea

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee
£28.50 per person

Prosecco Afternoon Tea £37.00 per person Champagne Afternoon Tea for Two £84.50

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4th February – 30th May 2026

Gluten Free Afternoon Tea Menu

Poached Chicken, Tomato Chilli Chutney, Herb Mayonnaise and Rocket

Ham Mousse, topped with Pickled Onions

Homemade Hummus, Spiced Carrots and Almonds

Free range Egg Mayonnaise and Pea shoots

All made as Finger sandwiches on Gluten free Bread

Two Homemade Gluten Free Afternoon Tea sized Fruit Scones with Vanilla Cream & Tiptree Strawberry Jam

Lemon Meringue Tart

Homemade gluten free pastry case filled with fresh Lemon curd, Lime Gel, Meringue and lime Zest

Parisien Macaroon

A Robineau handmade Macaroon from our Seasonal Menu

Rhubarb & Ginger Tart

Homemade gluten free pastry case topped with Robineau Vanilla Cream, poached Rhubarb and Ginger

Almond Chocolate Caramel Delice

Almond Macaroon sponge topped with Chocolate ganache and Toffee mousse, decorated with Vanilla Chantilly Cream and Soft Caramel

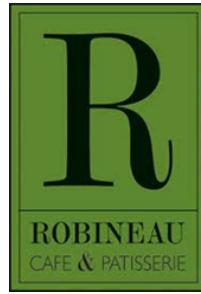
Café Robineau Traditional Afternoon Tea

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee
£28.50 per person

Prosecco Afternoon Tea £37.00 per person Champagne Afternoon Tea for Two £84.50

Telephone 01325 489129 to reserve your table in the Café.

Open Wednesdays – Saturdays 9.30am – 4pm (until 5pm on Saturdays)
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Our Terms & Conditions

1. Tables for Afternoon Tea are kindly requested to be booked in advance, however, depending on bookings we also try our very best to accommodate on the day and walk in afternoon teas. You can make a reservation by telephoning the office on 01325 489129 or by emailing cafereservations@robineau.co.uk. Our office hours are Wednesdays to Saturdays 9.30am – 4pm (until 5pm on Saturdays).
2. Dietary requirements are to be confirmed upon booking, or at the latest 48 hours prior to the date booked. Any changes from your booked dietary requirements must be made via email or phone by 12 noon the day before your booking.
3. As your Afternoon Tea will already have been freshly prepared in the morning, once seated if you require changes an additional fee will be added to your bill, the cost of which you will be kindly made aware of.
4. Please note our Afternoon Teas are handmade in an open plan kitchen resulting in a risk of cross contamination. Therefore we cannot guarantee that our products are free from any of the 14 Legal Allergens or any other specific ingredients you kindly request us to eliminate.
5. A deposit of the full amount of your Afternoon Tea is required when making your reservation. A full refund can normally be given if you cancel 48hrs before your reservation. If you are paying with vouchers but do not arrive on the day, your vouchers will be considered spent and your Afternoon teas will be boxed for collection. Cancellations with less than two days' notice (48hrs), deposits will be rendered non-refundable and non-transferable. You will be offered a take-away Afternoon Tea option on the day of your original booking instead.
6. Naturally on the day there may be people who can't come and so in this instance we carefully box their Afternoon Tea with the addition of one of our Luscombe Organic Cold drinks. In the event of a whole table cancellation on the day the same applies; the Afternoon teas will be boxed with a cold drink, ready for Collection.
7. If you are paying with vouchers, please check the value on the back. There may be a small surplus to pay in the event of annual price increases.
8. We allow all bookings an allocated time of one and a half hours from the time of your reservation unless stated and agreed when making your reservation.
9. We kindly ask that you arrive five minutes before the time of your reservation.
10. We regret to inform you that at present we do not have a downstairs WC. A WC is located on the first floor which is checked and cleaned regularly.