

1st October – 29th November 2025

Autumn Afternoon Tea Menu

A finger sandwich of Poached Chicken, Mushroom and Mayonnaise with Rocket on Malted Bread

Savoury Éclair filled with Egg Mayonnaise topped with Crispy Smoked Bacon

Toasted Cheese Scone topped with Pear, Blue Cheese and Walnut

Poached Salmon, Cucumber and Mayonnaise on Brioche

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

Mini Éclair of the Month

October: Toffee Apple

(Handmade choux éclair filled with vanilla cream, apple and caramel purée with a caramel fondant top)

November: Hazelnut & Passion Fruit

(Handmade choux éclair filled with hazelnut cream and passion fruit gel with toasted hazelnuts)

Vanilla, Chocolate & Pear Tart

(Crispy sweet pastry case filled with Vanilla Cream and poached pear slices, topped with Chocolate Ganache)

Lemon and Lime Meringue Cheesecake

(A buttery biscuit base, Lemon and Lime Cheesecake topped with Lemon Curd and Meringue pieces)

Salted Caramel & Almond Meringue

(Layers of chewy almond meringue with Salted Caramel Cream and a runny Caramel centre)

Café Robineau Traditional Afternoon Tea

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee

From £28.50 per person

Add Prosecco £37.00 per person, Add Champagne £42.25 per person

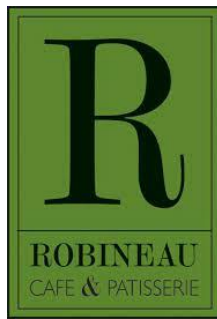
(Minimum of two people sharing Champagne Afternoon Tea)

Telephone 01325 489129 to reserve your table in the Café.

Open Wednesdays – Saturdays 9.30am – 4pm (until 5pm on Saturdays)

Vegetarian and Gluten Free options are also available

Robineau Patisserie, 27 West Auckland Road, Darlington, Co. Durham DL3 9EL



1st October – 29th November 2025

Vegetarian Afternoon Tea Menu

A finger sandwich of Butternut Squash, Mushroom and Mayonnaise with Rocket on Malted Bread

Savoury Éclair filled with Egg Mayonnaise topped with Spring Onion

Toasted Cheese Scone topped with Pear, Blue Cheese and Walnut

Cheese Savoury, Cucumber and Mayonnaise on Brioche

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

Mini Éclair of the Month

October: Toffee Apple

(Handmade choux éclair filled with vanilla cream, apple and caramel purée with a caramel fondant top)

November: Hazelnut & Passion Fruit

(Handmade choux éclair filled with hazelnut cream and passion fruit gel with toasted hazelnuts)

Chocolate & Pear Tart with Vanilla Cream

(Crispy sweet pastry case filled with Vanilla Cream and poached pear slices, topped with Chocolate Ganache)

Lemon and Lime Meringue Tart

(Sweet pastry tart filled with a tangy homemade lemon and lime curd and topped with a crispy, soft in the centre, meringue)

Salted Caramel & Almond Meringue

(Layers of chewy almond meringue with Salted Caramel Cream and a runny Caramel centre)

Café Robineau Vegetarian Afternoon Tea

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee

£28.50 per person

Add Prosecco £37.00 per person, Add Champagne £42.25 per person

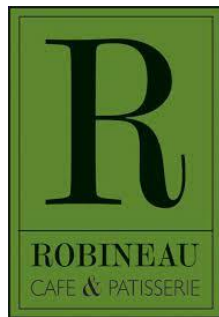
(Minimum of two people sharing Champagne Afternoon Tea)

Telephone 01325 489129 to reserve your table in the Café.

Open Wednesdays – Saturdays 9.30am – 4pm (until 5pm on Saturdays)

A Gluten Free option is also available

Robineau Patisserie, 27 West Auckland Road, Darlington, Co. Durham DL3 9EL



1st October – 29th November 2025

Gluten Free Afternoon Tea Menu

Poached Chicken, Mushroom and Mayonnaise with Rocket
Egg Mayonnaise with Crispy Smoked Bacon and Spring Onion
Pear, Blue Cheese and Walnut
Poached Salmon, Cucumber and Mayonnaise
All served on gluten free bread

Our homemade Gluten Free Fruit Scone with Vanilla Cream and Tiptree Strawberry Jam

Mini Gluten Free Tart of the Month

October: Toffee Apple

(Golden baked pastry case filled with vanilla cream, apple and caramel purée)

November: Hazelnut & Passion Fruit

(Golden baked pastry case filled with hazelnut cream and passion fruit gel with toasted hazelnuts)

Chocolate & Pear Tart with Vanilla Cream

(Crispy sweet pastry case filled with Vanilla Cream and poached pear slices, topped with Chocolate Ganache)

Lemon and Lime Meringue Tart

(Sweet pastry tart filled with a tangy homemade lemon and lime curd, topped with a crispy, soft in the centre, meringue)

Salted Caramel & Almond Meringue

(Layers of chewy almond meringue with Salted Caramel Cream and a runny Caramel centre)

Café Robineau Gluten Free Afternoon Tea

Served with a pot of Taylors of Harrogate loose leaf tea or a Cafetière of Coffee

£30.00 per person

Add Prosecco £38.50 per person, Add Champagne £43.75 per person

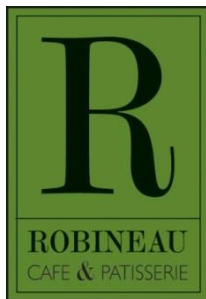
(Minimum of two people sharing Champagne Afternoon Tea)

Telephone 01325 489129 to reserve your table in the Café.

Open Wednesdays – Saturdays 9.30am – 4pm (until 5pm on Saturdays)

A Vegetarian option is also available

Robineau Patisserie, 27 West Auckland Road, Darlington, Co. Durham DL3 9EL



1. All tables must be booked in advance. 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. We can cater for most dietary requirements with the exception of dairy free. Please note all our products are handmade in an open kitchen resulting in a risk of cross contamination. We can prepare some products without allergens but these products are still prepared in an environment where allergens are stored and handled. A Gluten Free option is also available upon booking.
3. Any changes to your dietary requirements must be made 48hrs before your reservation.
4. 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, null and void.
5. If you are paying with vouchers, please check the value on the back. There may be a small surplus to pay in the unfortunate event we have had to make any price increases.
6. Changes to your table numbers and/or cancellations can be made up to two full days (48hrs) before the time of your booking.
7. In the event a booking is not honoured 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.
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 that at present we do not have a downstairs WC. A WC is located on the first floor which is checked and cleaned hourly.