



CULLODEN
ESTATE AND SPA

Afternoon Tea

MENU

Afternoon Tea is served
daily from 1.30pm to 5pm
in the Drawing Room.



£35 per person

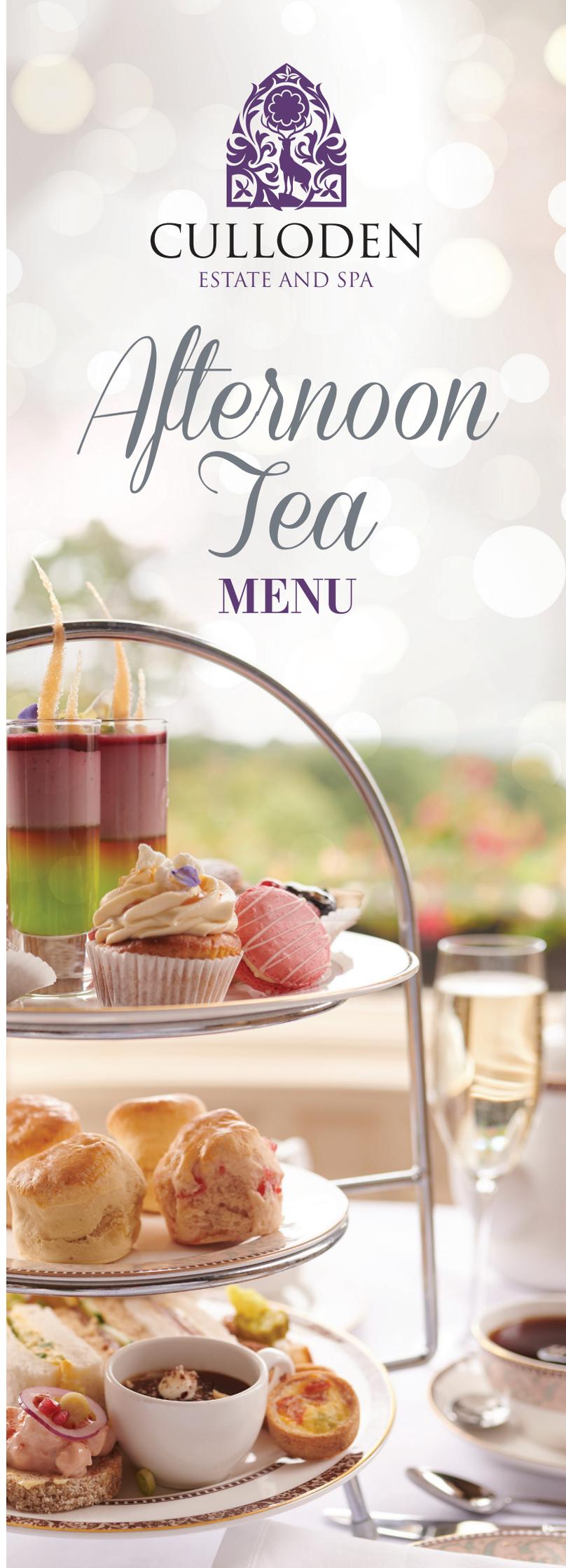
Add a touch of sparkle with
a 20cl Snipe of our finest
Tosti Prosecco
for only **£9**

Upgrade to a full
75cl bottle of Prosecco for
£32

Or add a glass of our finest
Veuve Clicquot Champagne
for **£12**



Gluten Free Afternoon Tea
available with 24 hours' notice



Afternoon Tea

A ceremony created by a yesteryear high society Duchess. Anna Maria Russell, Queen Victoria's Lady of the Bedchamber, turned afternoon tea into an occasion. An indoor picnic – laced with china cups, chitchat, sweet treats and scandal – to banish 'that sinking feeling' between lunch and dinner.

At the Culloden, we aim not only to satisfy the needs of our guests but exceed them! So it is only fitting that we serve traditional Afternoon Tea in the Drawing Room that dates back to 1876 when the Culloden was a Bishop's Palace. We hope you enjoy your time with us.

Tea and Coffee Selection

Of course, no Afternoon Tea would be complete without the tea itself, and we are happy to offer a select range of Northern Irish teas from the multi award winning Thompson family.

Served from our exclusive Tea Trolley, we have a wonderful blend of Assam and Kenya's finest teas, selected specially for Hastings Hotels and blended in Belfast by Thompson's Teas to create the perfect combination of flavour and Bouquet. We also have an extensive selection of speciality, fruit and herbal teas.

For our coffee, we have partnered with one of Ireland's leading coffee specialists, UCC, to create the best possible coffee experience for our guests. Our Grand Café blend is specially roasted in County Antrim, exclusively for Hastings Hotels.

Menu

A selection of Finger Sandwiches made with Irwin's Breads:

Egg and Spring Onion on Mini Granary Loaf

Ewing's Smoked Salmon, Cucumber and Cream Cheese on Granary

Givan's Belfast Ham and Tarragon Mayonnaise on Batch White Loaf



Sundried Tomato, Basil and Fivemiletown Goats Cheese Open Tart



Freshly baked Buttermilk Scones with Clotted Cream and Fruit Preserves



A selection of Irish Pastries:

Glazed Fruit Barquette

Apple and Blackberry Panna Cotta

Salted Caramel and Banana Cupcake with Caramel Frosting

Raspberry and White Chocolate Macaroon

Chocolate and Pistachio Madeleine

