

Afternoon Tea

1:30PM — 3:00PM



Culloden
ESTATE AND SPA



Served from 1:30PM - 3:00PM daily

Traditional Afternoon Tea

£40pp

Sparkling Afternoon Tea

£50pp

Including a glass of Lucchetto Prosecco

Champagne Afternoon Tea

£65pp

Including a glass of Bollinger

Food allergies and intolerances – when ordering, please speak to a member of staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment, or the ingredients used. We offer gluten sensitive options but do not operate in a fully gluten – free kitchen.

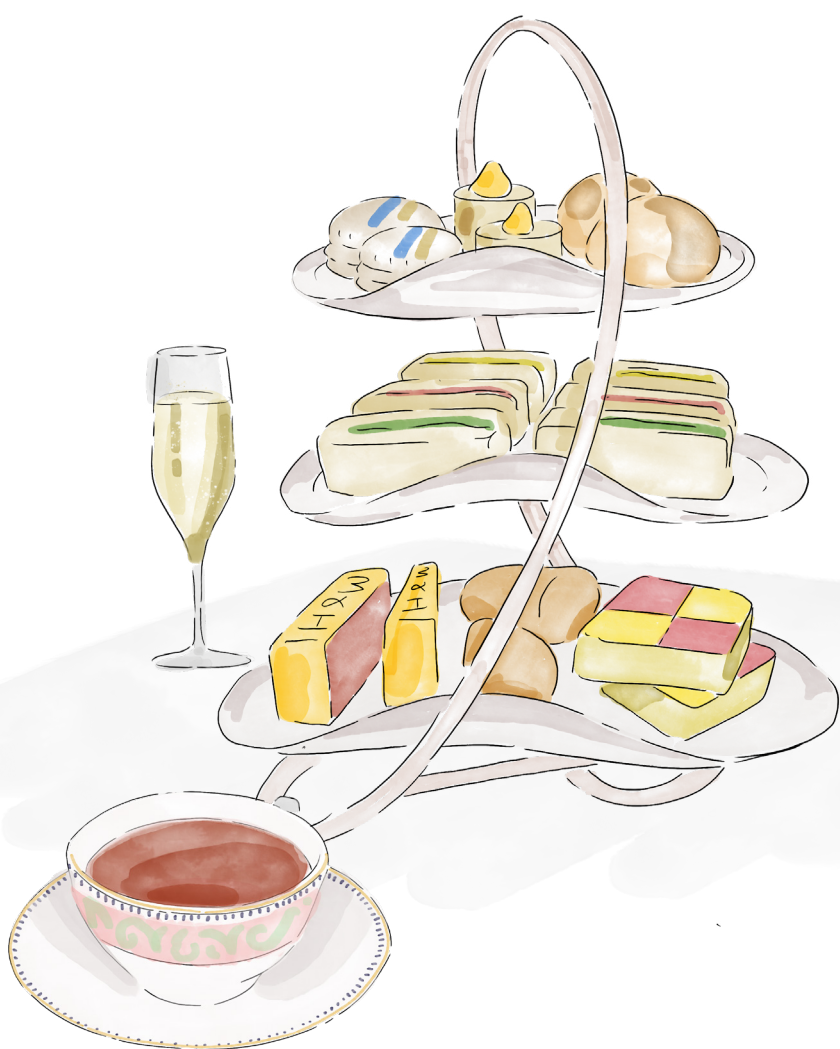
Enjoy a sumptuous Afternoon Tea with us

Afternoon Tea, the most quintessential of English customs, perhaps surprisingly is a relatively new tradition.

The custom of drinking tea dates to the third millennium BC in China and was popularised in England during the 1660's by King Charles II and his wife the Portuguese Infanta, Catherine de Braganza.

It was not until the mid-19th Century that the concept of 'Afternoon Tea' first appeared.

Afternoon Tea has gained popularity as a way to celebrate special occasions, and we strive to ensure that today at the Culloden Estate and Spa has been a memorable one.



HORS D'OEUVRE

Pork, Fennel & Chorizo Sausage Roll

A SELECTION OF
FINGER SANDWICHES
MADE WITH IRWIN'S BREADS

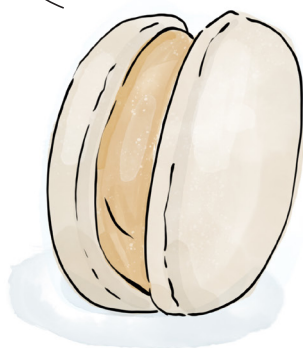
Northern Irish Chicken, Lettuce and Spiced Mayonnaise

Cucumber and Cream Cheese

Irish Roast Beef, Rocket and Pommery Mustard

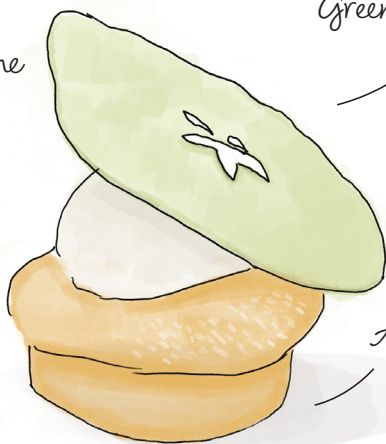
Clement's Egg Mayonnaise and Cress

Hazelnut Ganache



Chocolate Macaroon

Vanilla Mascarpone



Green Apple Crisp

Sweet Pastry

Apple Compote



FROM OUR BAKERY

Carrot and Cinnamon Cake

Homemade Plain and Fruit Scones
Served with Erin Grove Preserves and Clotted Cream

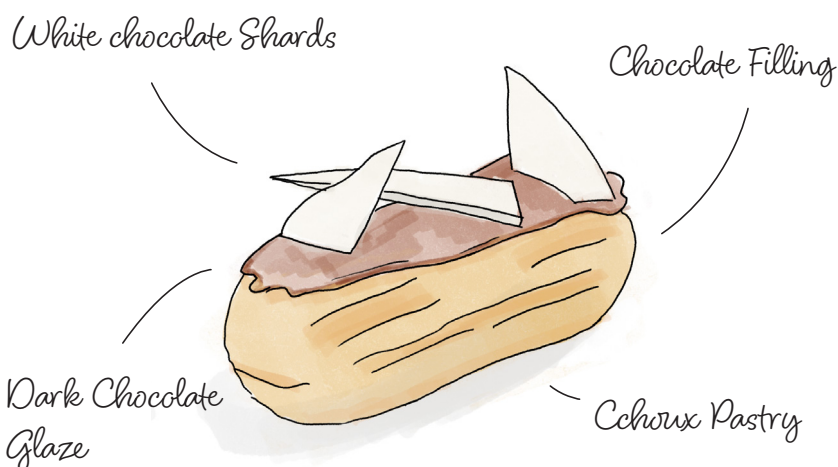
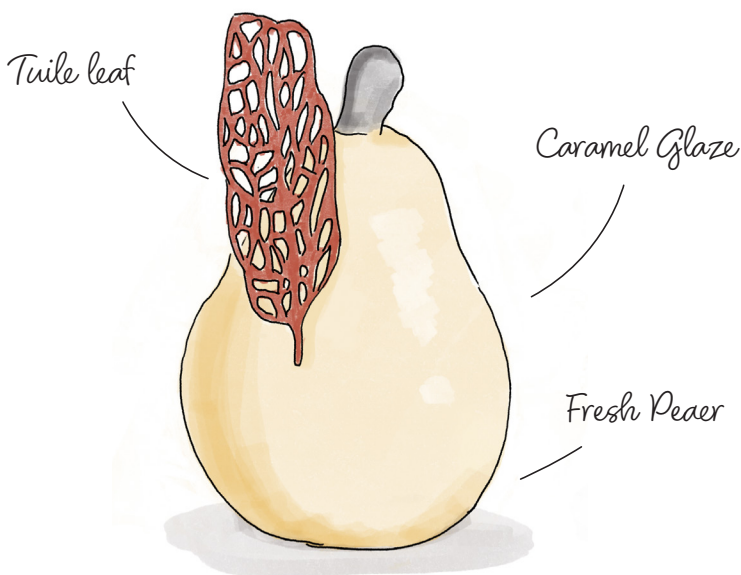
FROM OUR PATISSERIE

Hazelnut and Chocolate Macaron

Miniature Apple Pie with Crème Chantilly

Double Chocolate Éclair

Pear and Salted Caramel Mousse



SPECIALTY THOMPSON'S TEA SELECTION

Irish Breakfast
Earl Grey
Green Tea with Lemon

Chamomile
Peppermint
Decaffeinated

S.D. BELL'S ESTATE BLEND COFFEE SELECTION

Decaffeinated Americano

A rich roast flavour without the caffeine

Espresso

Small but potent, characterised by an intensely sweet flavour

Macchiato

A shot of espresso, topped with foamed milk

Americano

A shot of espresso, topped with hot water, for a longer coffee

Cappuccino

Espresso smoothed out by silky steamed milk, with a foamy milk top

Flat White

A shot of espresso, topped with silky steamed milk and a touch of foamed milk

Café Latte

A shot of espresso combined with silky steamed milk

Mocha

Espresso and chocolate combined with silky steamed milk



THOMPSON'S FINEST ORIGINAL LOOSE-LEAF TEA

If you would prefer to take a little longer to relax over your tea why not try our loose-leaf teas which are an exciting blend of luxury loose leaves and herbal infusions. These have been specially selected for Hastings Hotels.

Single Estate Darjeeling

A delicate and naturally fragrant 1st flush tea from the Ambootia Tea in Darjeeling

Hedgerow Heaven

A vibrant fruit infusion with blackberries, blackcurrants, strawberry, elderberry and hibiscus

Earl Grey with Flowers

This elegant whole leaf Earl Grey has been delicately scented with natural oil of bergamot and sprinkled with marigold and cornflower petals

Ginger and Lemon

An uplifting blend of ginger, lemongrass, liquorice root and organic spearmint

Peppermint

Very refreshing and cleansing

Lemon Smoothie

A zesty "lemon meringue" blend of lemon, white hibiscus and sweet blackberry leaves

Organic Green Tea with Ginger and Pineapple

An attractive and flavoursome green tea with a little heat from the ginger

Rhubarb Spritzer

A rhubarb, elderberry and apple infusion with pink cornflower blossoms

Turkish Apple

A sweet, elegant apple and blackberry infusion

Green Tea Angels Kiss

China pai mu tan sencha with rose petals, pineapple cubes, papaya and strawberry



AFTERNOON DRINKS SELECTION

COCKTAILS

Teapots (to share)

Why not enjoy one of our specially crafted cocktails in charming teapots with your afternoon tea. Get ready to embark on a journey of flavours and sensations that will tantalise your taste buds and uplift your spirits.

Bishops Berry Bramble Pot £22
Gin, blackberry liqueur, fresh berries,
lemon juice, simple syrup

Classic Culloden Mint Mojito Pot £22
Bacardi, lime, fresh mint

Spring Berry Mojito (non-alcoholic) £14
Berry syrup, fresh mint, sodas, lime juice



ORIGINAL HOUSE COCKTAILS

French Martini £15
Vodka, blackberry liqueur,
fresh pineapple juice

Amaretto Sour £15
Disaronno, lemon, sugar, Angostura bitters

Espresso Martini £15
Japanese rice vodka, coffee liqueur, sugar,
espresso

Clover Club £15
Japanese citrus gin, raspberry syrup,
fresh lemon juice

Aperol Spritz £15
Aperol, Prosecco, soda water

French Fancy (non-alcoholic) £8
Strawberry syrup, lemon juice, soda



PROSECCO & CHAMPAGNE

Glass

Prosecco Snipes (20cl Bottle)

£13

Italy, Veneto

Soft, fruity and refreshing sparkling wine with citrus, pear and oral flavours and aromas.

France

£27.50

Beautiful aromatic complexity with hints of roasted apples, apple compote and peaches.



CELLAR SELECTION

WHITE

175ml/250ml

The Crossings Sauvignon Blanc

£10.20/£13.60

New Zealand, Marlborough

Alpha Zeta Pinot Grigio

£10.20/£13.60

Italy, Veneto

Xanadu Exmoor Chardonnay

£11.50/£15.20

W.Australia, Margaret River

RED

175ml/250ml

Santa Estadea Reserva

£10.20/£13.60

Spain, Rioja

Château Penin Bordeaux Superieur

£10.70/£14.20

France, Bordeaux

Pulenta La Flor Malbec 2018

£11.50/£15.20

Argentina, Mendoza

ROSE

175ml/250ml

The Turkey Flat

£12.20/£16.20

Australia, Barossa Valley

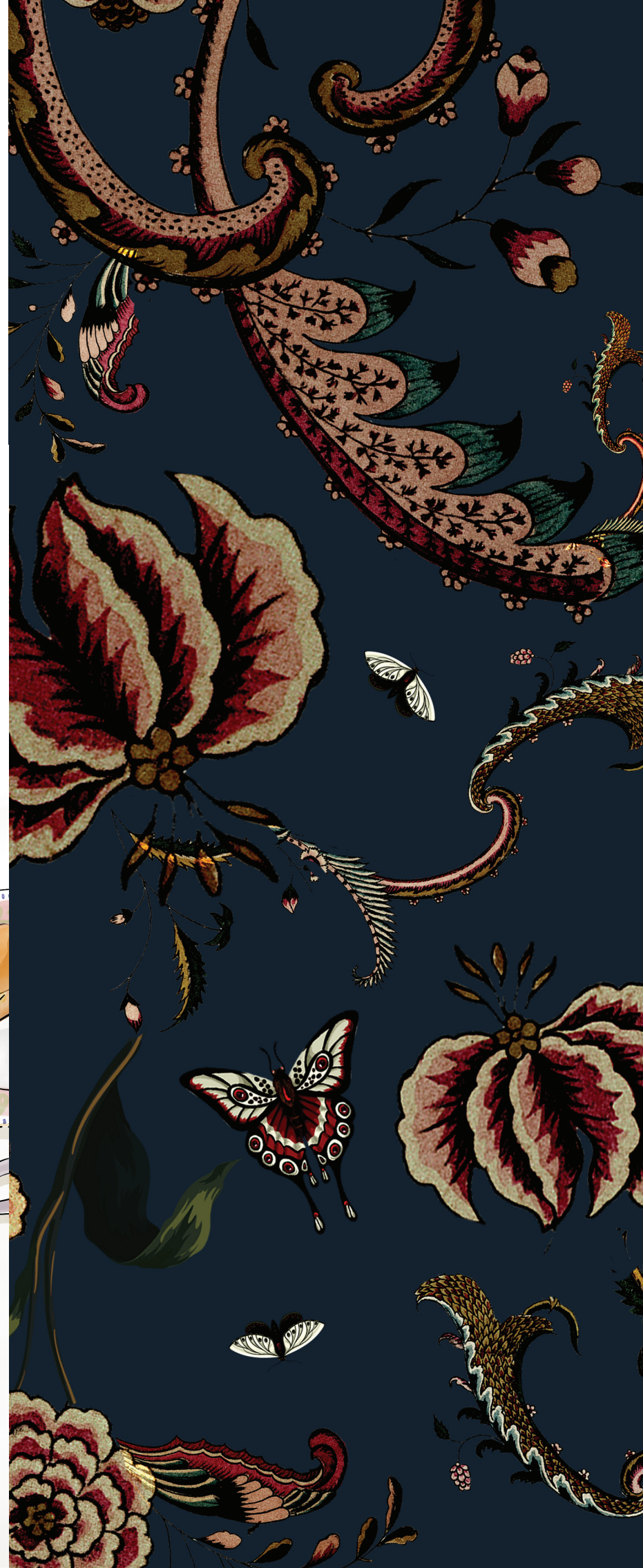




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BUILT FOR A BISHOP
FIT FOR A KING







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