

Easter Afternoon Tea Menu

SERVED FROM 1.30PM - 3PM DAILY

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

While the custom of drinking tea dates back to the third millennium BC in China and became popular in England during the 1660s, thanks to King Charles II and his Portuguese wife, Catherine de Braganza, it wasn't until the mid-19th century that the concept of "Afternoon Tea" first appeared.

Today, Afternoon Tea has become a popular way to celebrate a special occasion, and we strive to make each experience at the Culloden Estate and Spa a truly memorable one.

Served daily from 1:30 pm to 3:00 pm

Traditional Easter Afternoon Tea - £45 Sparkling Easter Afternoon Tea - £55 Easter Afternoon Tea with Bollinger - £72.50



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 touch of foamed milk

> **Café Latte** A shot of espresso combined with silky steamed milk

Mocha Espresso and chocolate combined with silky steamed milk

Speciality Thompson Tea Selection

Irish Breakfast Earl Grey Green Tea with Lemon Chamomile Peppermint Decaffeinated

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 you by Hastings Hotels.

Thompson's Finest Loose-Leaf Tea

Luxury Everyday Loose Lemon Smoothie Ginger and Pineapple Ginger and Lemon Pure Coarse-Cut Peppermint Single Estate Darjeeling Green Tea Angel Kiss Wild Hedge Row Heaven Earl Grey with Flowers



Afternoon Tea

Hors D'oeuvre's

Stilton & Thyme Sausage Roll Golden Puff Pastry Vol-au-Vent

Selection Of Finger Sandwiches Made With Irwin's Breads

Northern Irish Chicken, Lettuce and Spiced Mayonnaise

> Irish Sliced Ham and Dubliner Cheddar Cheese

Clement's Egg Mayonnaise and Cress

From Our Bakery

Homemade Plain & Raspberry, White Chocolate Scones

Served with Erin Grove Preserves and Clotted Cream

From Our Patisserie

Opera Gateau White Chocolate Macaroon Pistachio Éclair Traditional Battenburg Miniature Lemon Meringue Tart



10% Discretionary Service Charge

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.