



Tea SELECTION

TITANIC LUXURY HOUSE TEA

A luxury blend of teas from the finest gardens in Assan and Kenya have been uniquely blended to produce a rich, flavoursome tea which is both refreshing and satisfying.

HEDGEROW HEAVEN

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

EARL GREY

This elegant whole leaf Earl Grey has been delicately scented with natural Bergamot Oil and sprinkled with marigold and cornflower petals.

CHRISTMAS SCENT

Rooibos tea celebrates Christmas with a little help from some orange slices, cinnamon pieces and star anise, truly hearth warming!

INDIAN SPICED TEA CHAI

A taste of India at its most exotic, this extravagant black tea is wonderfully enhanced with cinnamon, ginger, star anise, cardamom pods and orange pieces.

Festive AFTERNOON TEA

SANDWICHES

Butter roasted turkey, cranberry compote and rocket

Roast beef with herb chestnut stuffing and horseradish aioli

Smoked apple wood cheddar, spinach, Ballymaloe chutney, heritage tomato

SWEET

Chocolate hazelnut mince pie tart

Pecan tiramisu éclair

Baileys eggnog panna cotta

Cinnamon spiced apple and flapjack crumble

SAVORY

Butternut squash and nutmeg velouté

Smoked salmon parfait, crispy capers, viola, and Guinness muffin

Roast chicken and sweetcorn puff pastry vol au vent

SCONES

Poached pear and almond

Raspberry and white chocolate

Served local preserves and Chantilly cream









Cocktails

KIR ROYALE £12

Crème de Cassis topped with Champagne

FRENCH 75 £12

Gin topped with Champagne, lemon juice and sugar

THE CHRISTMAS COSMO £9

Vodka, cranberry juice, lime juice, topped with ginger beer

THE BAILEYS COCKTAIL £9

Baileys, Tia Maria, vodka, double cream - shaken into a coupe, garnished with chocolate shavings

ESPRESSO MARTINI £9

Vodka, Tia Maria, espresso shot, sugar syrup

GLASS OF PROSECCO £9

GLASS OF HENRI ABELE CHAMPAGNE £15



ere at Titanic Belfast we pride ourselves on our Afternoon Tea. Our culinary team researched information we have from Titanic menus and utilised this to create food items from the era with a modern twist for our menu selection.



