

TEA SELECTION

TITANIC LUXURY HOUSE TEA

This luxury loose leaf blend celebrates the very best of India and Kenya. Second Flush Assam teas are vacuumed to seal in their flavour and the very finest Kenyan teas are blended to produce a tea befitting this most luxurious liner.

IRISH BREAKFAST TEA

This flavoursome and refreshing blend of tea owes its unique quality to the renowned Behora tea estate in Assam (North India) and the finest growth from the prestigious Imenti tea estate in Kenya, lying 7,000 feet above sea level.

EARL GREY

This whole leaf Earl Grey is scented with natural Oil of Bergamot and scattered with rose petals to produce a luxurious flavour and a visual delight.

PURE GREEN TEA

This whole leaf pure green tea has a delicate, refreshing and cleansing character. Handpicked from a single estate, this tea is naturally high in antioxidants and famed for its health giving qualities.

PURE PEPPERMINT

This 100% coarse cut pure peppermint tea contains peppermint oil which has long been known for its powerful digestive properties and provides a refreshing end to any meal.

HEDGEROW HEAVEN

A delicious combination of hedgerow fruits expertly blended together to provide a smooth, vibrant infusion.

SCENT OF A ROSE

An exciting melange of fruit and flowers have been carefully blended to provide a delicate, light infusion which is uplifting and soothing.

ORGANIC GINGER & LEMON

This organic blend of ginger & lemon has been subtly partnered with liquorice and spearmint providing a caffeine free, refreshing and cleansing infusion.



SUNDAY AFTERNOON TEA

Chocolate caramel delice.

Pistachio and white chocolate profiterole.

Strawberry cream cheesecake.

Apple tart tatin.

Raspberry and lemon Victoria sponge.



Traditional buttermilk scone and cherry scone, farmhouse butter, cream and summer fruit preserve.



Sweet onion and heritage tomato tart.

Roast Causeway prime beef and horseradish.

Farmhouse egg mayonnaise.

Ham and cheddar cheese.



Served with a selection of Titanic teas or coffee.





COCKTAILS

£8.50 EACH

CLOVER CLUB

Grey Goose Vodka, grenadine syrup, fresh lemon juice and egg white.

ORANGE BLOSSOM

Gordons Gin, Sweet Martini Vermouth and fresh orange juice.

MANHATTAN

Woodford Reserve Rye Whisky, Sweet Martini Vermouth, dash of Angostura Bitters, maraschino cherry garnish.

SILVER LADY FIZZ

Bombay Sapphire Gin, Cointreau, fresh lemon juice, superfine cane sugar and egg white.

JOHN COLLINS

Morgan's Spiced Rum, fresh lemon juice, simple sugar syrup and splash of carbonated water.

HENRI ABELÉ

Glass £12.50, bottle £59.50

LOUIS NOUVELOT

Glass £7.50, bottle £45.00

LA PASQUA

Glass £7.00, bottle £32.00



THE ORIGINS OF AFTERNOON TEA

During the early nineteenth century, tea consumption increased dramatically and it is believed to be around 1840 when the concept of Afternoon Tea was introduced by Anna Maria Russell, the 7th Duchess of Bedford.

As was fashionable at the time, evening meals were often served around 8.00pm, leaving a long time between lunch and dinner. The Duchess often complained of becoming hungry around four o'clock in the afternoon and requested that a pot of tea and a light snack be taken privately in her boudoir at Woburn Abbey, Bedfordshire.

This became quite the habit, with the Duchess inviting friends to join her during her summer stay at the Abbey. When she returned to London other social hostesses quickly picked up on the idea and the practice became respectable enough to move it into the drawing room.

However, it was only when Queen Victoria engaged in the Afternoon Tea ritual that it became a formal occasion on a larger scale – known as 'tea receptions'.

As many as two hundred guests could be asked under an open 'at home' invitation to visit between 4.00pm and 7.00pm, during which they could come and go as they pleased – this was the genesis of the Afternoon Tea as we know it.

TITANIC BELFAST AFTERNOON TEA

Here 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.