
A Brief History Of Afternoon Tea



The origins of afternoon tea can be traced back to the early 1800s, a period when dinner was taken late in the evening, by Anna Russell, the 7th Duchess of Bedford. Annoyed by hunger pains caused at only having two meals a day in her household, the Duchess scheduled time to take tea and enjoy a snack in the afternoon. The Duchess first conducted this as a private ceremony but was eventually joined by her acquaintances and this pause for tea in the afternoon eventually became a fashionable social event which extended throughout Britain.

This longstanding tradition is a treat for the senses and we hope you enjoy your afternoon tea experience with us.

Afternoon Tea



“There are few hours in life more agreeable than the hour dedicated to the ceremony known as Afternoon Tea”

- Henry James, The Portrait of a Lady.

Your Options For Afternoon Tea



<i>Classic Afternoon Tea</i>	£25.00 per person
<i>G & Tea</i> Classic afternoon tea accompanied by a signature gin cocktail	£32.50 per person
<i>Pink Sparkling Afternoon Tea</i> Classic Afternoon Tea accompanied by one glass of Valdo Floral Pink Prosecco	£33.50 per person
<i>Champagne Afternoon Tea</i> Classic Afternoon Tea accompanied by one glass of Taittinger Brut Champagne	£35.00 per person

Tea Selector



Belfast based, Suki Teas are ethically sourced and blend the finest loose-leaf teas, herbal infusions and fruit tisanes.

Belfast Brew

Malty, full bodied,
Irish breakfast tea

Earl Grey Blue Flower

Sicilian bergamot oil,
delicate, light citrus

Mango Tea

Tropical, luxurious, exotic

Green Tea Lemon

Light, zesty, refreshing

Peppermint (caffeine free)

Sharp, fresh, cooling

Apple Loves Mint (caffeine free)

Sweet, aromatic, tart

Signature Gin Cocktail Selector



Gin Martini

Bombay Sapphire, Noilly Prat

White Lady

Gordons, Cointreau, lemon

Cucumber & Elderflower Martini

Hendricks, elderflower cordial, cucumber

Afternoon Tea Menu



Pork & apple sausage roll

Demitasse of soup



Free range egg mayonnaise & rocket on white bread

Beef & horseradish on granary bread

Walter Ewing's smoked salmon on Yardsman wheaten



Freshly baked fruit & plain scones

with home-made seasonal jam & clotted cream



Dark chocolate & salted peanut pavé

Coffee cream éclair, chocolate & praline glaze

Seasonal fruit tartlet with crème patisserie

Lemon & lime macaron
