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FESTIVE AFTERNOON TEA



THE OBSERVATORY TEA SELECTION

THOMPSON'S TEA

Since 1896 the Thompson family have been buying and blending the world's finest teas. The fourth generation of the Thompson family stay true to this tradition, blending award winning teas in Belfast to bring you a better cup of tea. We hope you enjoy our selection.



SPECIALITY LOOSE LEAF TEAS

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.



Hastings Signature Loose Leaf Blend

Chamomile Whole Flower

Lemon Smoothie with Apple and Blackberry

White Tea Sweet Seduction

Pure Coarse Peppermint

Green Tea with Goji Berry

Sweet Ginger

Indian Spiced Chai



COFFEE SELECTION

Not all coffee is created equal. Greatness is achieved through the uncompromised pursuit of perfection in the sourcing, roasting and preparation of coffee. Our select hand-crafted rich coffee embodies this ethos, resulting in an exceptional and extraordinary coffee of inimitable elegance, complexity and flavour.

Espresso

Americano

Cappuccino

Café Latte

Flat White

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.

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A SELECTION OF TRADITIONAL SANDWICHES

Walter Ewing's Smoked Salmon, Cucumber,
Dill & Horseradish Crème Fraiche

Roasted Turkey, Erin Grove Cranberry Sauce,
Stuffing & Baby Gem

Clement Free Range Egg Mayonnaise & Cress

Grants Glazed Ham, Dubliner Cheddar
& Erin Grove Chutney

GRAND CENTRAL MINCE PIE WITH BRANDY CREAM

RAISIN SCONES & PLAIN SCONES

Freshly Baked Everyday Served with Clotted
Cream, Lemon Curd, Plum & Brandy Jam

A SELECTION OF HANDMADE PASTRIES

Dark Chocolate Marquise with Chestnut Cremeux

Blackberry Macaroon

Vanilla, Exotic Fruit & Coconut Delice

Black Forest Choux

Apple Mousse and Spiced Sable Biscuit

GLASS OF CHAMPAGNE £18

CLASSIC CHAMPAGNE COCKTAIL £18

Champagne, Cognac, Bitters, Sugar Cube

CALLEBAUT HOT RUBY CHOCOLATE £9

Coole Swan Irish Cream Liqueur,
Fresh Cream Top & Marshmallows



