

SERVED

Daily 1 - 4pm

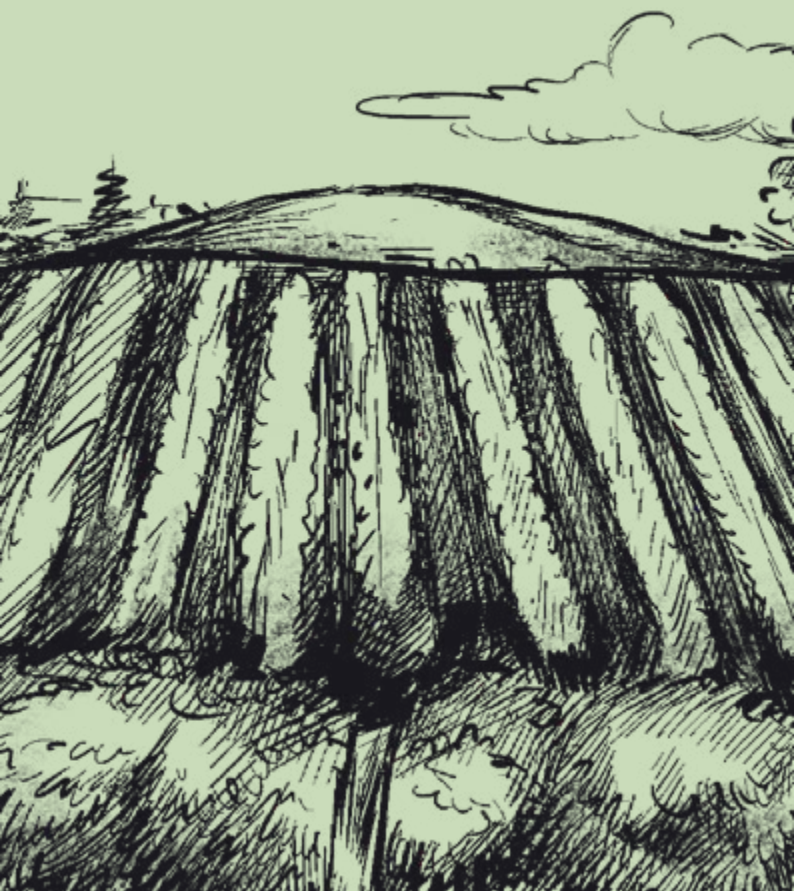




EVERGLADES
HOTEL

Afternoon Tea
TASTE THE ISLAND

LOCAL PRODUCE, TRADITIONS,
FLAVOURS & MAKERS OF THIS ISLAND



TASTE THE ISLAND

£30 per person

Add a touch of sparkle with a 'snipe' (20cl) of our finest Italian Prosecco for only £13

TO BEGIN

A Demitasse of Seasonal Soup

Gracehill Black Pudding Sausage Roll

FINGER SANDWICHES

Clements' Free Range Egg Salad, Served In A Miniature Belfast Bap

Corned Beef With Sourgrount On Wholesome Irwin's Wholegrain Bread

Tayto Crisp Sandwich On Soft White Irwin's Bread

Ewing's Smoked Salmon With Cream Cheese On Toasted Irwin's Potato Bread

FRESHLY BAKED SCONES & BREADS

Homemade Plain and Sultana Scones

Mini Guinness Bread

Served with Everglades Preserves, Erin Grove Classic Lemon Curd, Strawberry Day Jam and Dale Farm Salted Butter

SWEET TREATS & PASTRIES

Jawbox Gin Cake With Yellowman Garnish

Bramley Apple Tart

Homemade Gingerbread Snap biscuit

Irish Liqueur Cream Brownie

Derry Jam and Icing Turnover



SPECIALTY THOMPSON'S TEA SELECTION

From 1896 the Thompson family have been buying and blending the world's finest teas. The third 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.

Irish Breakfast

Peppermint

Earl Grey

Decaffeinated

Green Tea

Chamomile

Very Berry

S.D. BELL'S ESTATE BLEND COFFEE SELECTION

Hastings Hotels have partnered with Ireland's Oldest independent Coffee Roasters, S.D. Bells & Co. Ltd to create a truly iconic coffee experience. Hastings Bean is specifically roasted in Northern Ireland exclusively for Hastings Hotels.

Decaffeinated Coffee

A rich roast flavor without the caffeine

Espresso

Small but potent, characterised by an intensely

Macchiato

A shot of espresso, topped with foamed milk

Americano

A shot of espresso, topped with hot water,

Cappuccino

Espresso smoothed out by silky steamed milk with a foamy milk top

Flat White

Espresso-based drink made using a double espresso with micro-foamed milk poured on top

Caffè Latte

Milk coffee that is made up of one espresso, lots of steamed milk and a final, thin layer of frothed milk on top.

Mocha

A Shot of Espresso is Combined with Chocolate Powder or Syrup, Followed by Milk or Cream

A 10% discretionary service charge will be applied.

Please discuss any dietary requirements with your server. Gluten Free Afternoon Tea is available on request with 24 hours notice.

TASTE THE ISLAND

Inspired by the flavours, traditions, and makers of our island, Taste the Island Afternoon Tea is a celebration of local produce and time-honoured baking. Each element has been thoughtfully crafted to showcase familiar favorites with a distinctly Northern Irish Twist - from artisan breads and preserves to indulgent sweet treats rooted in place and provenance.

Settle in, slow down, and enjoy a relaxed afternoon of discovery, one delicious bite at a time from our handpicked chefs & homemade treats.



- 1 Conway Farm – **Co. Armagh**
- 2 Brighter Gold Rapeseed Oil – **Co. Derry**
- 3 Dart Mountain Cheese – **Co. Derry**
- 4 Moyletra Farm – **Co. Derry**
- 5 Waggle Dance Honey – **Co. Armagh**
- 6 Walter Ewing's – **Co. Antrim**
- 7 Richhill Chicken – **Co. Armagh**
- 8 Lisdergan Butchery – **Co. Tyrone**
- 9 Barons Court Estate – **Co. Tyrone**
- 10 Ballycastle Lobster – **Co. Antrim**
- 11 Annaghmore Mushrooms – **Co. Armagh**
- 12 Ditty's oatcakes – **Co. Derry**



SUSTAINABILITY & CRAFT

At the Everglades, we believe great food begins close to home, which is why this afternoon tea highlights ingredients sourced from trusted local suppliers who share our commitment to quality, seasonality, and sustainability.

Classic Irish bakes and familiar flavours pay homage to our heritage, while contemporary techniques and creative pairings bring a fresh, modern twist to each bite. By reducing food miles and supporting regional producers, we honour the past while cooking responsibly for the future.



