

PROSECCO / CHAMPAGNE

Glass

Prosecco Snipes (20cl Bottle)

Italy, Veneto

£10

Soft, fruity and refreshing sparkling wine with citrus, pear and oral flavours and aromas. Bollinger Special Cuvée N V

France £22

50 Beautiful aromatic complexity, hints of roasted apples, apple compote and peaches.



Merry & Bright

£14

Sloe Berry Gin Liqueur, Lemon juice, Cane Syrup, Whites, Peppermint

Baileys Espresso Martini £1

Smirnoff, Tia Maria, Baileys, Ginger Bread Syrup, Espresso,

CELLAR SELECTION

White 175ml/ 250ml

The Crossings Sauvignon Blanc

New Zealand, Marlborough £9.00 / £11.90

Alpha Zeta Pinot Grigio

Italy, Veneto £9.70 / 12.90

Xanadu Exmoor Chardonnay

W. Australia, Margaret River £10.20 / £13.60

Red 175ml/ 250ml

Santa Estadea Reserva

Spain, Rioja £9.00 / £11.90

Chateau Penin Bordeaux Superieur

France, Bordeaux £9.50 / £12.60

Peth Wetz Spatburgunder (Pinot Noir) 2018

Germany, Rheinhessen £9.70 / £12.90

Pulenta La Flor Malbec 2018

Argentina, Mendoza £9.70 / £12.90

Rose 175ml / 250ml

The Turkey Flat

Austialia, Barossa Valley £9.20/ £12.90



Festive Afternoon Tea

Served from 1pm -3pm Daily







SPECIALITY THOMPSON TEA SELECTION

Irish Breakfast
Earl Grey
Green Tea with Lemon
Chamomile
Peppermint
Decaffeinated

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.

Thompson's Finest Festive Loose-Leaf Tea

Merry Cranberry Gingerbread with Honours Black Tea with Orange Cookies

Thompson's Finest Original Loose-Leaf Tea

Luxury everyday loose
Turkish apple
Lemon smoothie
Organic green tea with ginger and pineapple
Pure coarse cut peppermint
Single Estate Darjeeling
Green tea angel kiss
Wild hedge row heaven

COFFEE SELECTION

Americano Espresso Cappuccino Flat white Café latte

Decaffeinated americano

HORS D'OFUVRE

Marinated Tomato and Basil Quiche

A SELECTION OF FINGER SANDWICHES MADE WITH IRWIN'S BREADS

Butter Roasted Turkey Fillet, Herb Stuffing and Cranberry Sauce Grant's Ham, Dubliner Cheddar and Erin Grove Chutney Clement's Free Range Egg Mayonnaise and Cress Walter Ewing's Smoked Salmon, Cream Cheese and Cucumber

WARM SCONES

Apple and Cinnamon & Plain Scones
With Clotted Cream, Erin Grove Fruit Jam

FROM OUR PATISSERIE

Miniature Clementine and Rich Chocolate Tartlet
Baileys Cream Panna Cotta, Set Chocolate Jelly
Christmas Éclair with Brandy Cream and
White Chocolate & Raspberry Glaze
Black Forest Macaroon
Christmas Fruit Cake Slice
Festive Mince Pie

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.

Festive Afternoon Tea £40
Festive Afternoon Tea With Mulled Wine £45
Festive Afternoon Tea With Champagne £60