

THE *fitz*william HOTEL
belfast



AFTERNOON TEA
AT THE FITZ

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belfast

FITZ AFTERNOON TEA



To Start

Homemade Pork and Onion Sausage Roll • Crispy Halloumi Fries, Tomato Relish Dip
Demitasse of Soup

To Follow

Givans Ham, Cheese and Red Onion Marmalade • Egg and Rocket
Cajun Chicken, Tomato Chutney Wrap • Smoked Salmon Open on Homemade Wheaten Bread
Selection of Fresh Scones, Clotted Cream, Jams

Something Sweet

Apple Meringue Pie • French Macarons • Blackberry Frangipane Tart
Strawberry Shortcake • Vanilla and White Chocolate Panna Cotta • Toffee Choux Bun

£30 per person to include a glass of prosecco or mocktail

£35 per person to include a glass of champagne

Pre – Booking Required, 24 hrs notice requested .Menu subject to slight variation due to seasonal changes.

As we are handling multiple food allergen ingredients within our kitchens, we make every effort to prevent a possible cross over during preparation and service; however we cannot guarantee complete absence of traces of other food allergens or the presence of possible airborne allergens. Should you suffer from a severe food allergy, please make this known to us and we will discuss further requirements to accommodate your needs.

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VEGAN AFTERNOON TEA



Savoury

Demitasse of Soup

Tomato and Tapenade Bruschetta

Chickpea and Vegetable Fritter

Selection of Sandwiches and Ciabattas

Something Sweet

Home Baked Scone , Fruit Compote, Coconut Whipped Cream

Lemon Drizzle Cake • Cherry and Almond Brownie • Victoria Sponge

Strawberry Shortcake • Cranberry Flapjack

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CRAFTERNOON TEA



Savoury

Pork & Leek Scotch Egg • Pastrami & Wholegrain Mustard Bruschetta
Pork & Pickle Pie • Mini Steak Burger, Melted Porter Cheddar
Fish Finger & Homemade Tartar Sauce Bap

Something Sweet

White Chocolate & Raspberry Scone with Clotted cream and Fruit Jam
Chocolate and Hazelnut Brownie

Accompanied by two local hand-crafted beers
from Whitewater Brewing Co.

£30 per person

Minimum of two to be ordered per reservation

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