



TULLYGLASS

— HOTEL AND RESIDENCES —

*Afternoon
Tea*



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“A GRAND OLD DROP FROM BALLYMENA POT STILL”

Did you know?

1910-1953

James McAllister, a rich Whiskey Entrepreneur from the Glens of Antrim, once owned Tullyglass. He made the property his long term home. Our research suggests that he entertained not only friends and family but also business clients and politicians from across the world in its luxurious lounge and grand dining room. Amongst his stable of Whiskey Brands, the most famous was Clan Colla which was widely exported in the 1900s to America and the rest of the World.



FAMILY LABEL



Supporting the visual advertising, he also developed memorable straplines for his products, again a marketing technique well ahead of his time.

'A grand old drop from Ballymena pot still. Distilled three times to give you that smooth distinctive taste'.

The hotel's primary water source is a well some 500ft below and the water percolates through volcanic basalt rock and is credited by our local authority as being one of the purest water sources in the Province. This is the water we serve to our customers perhaps it was also one of the secrets behind James McAllister's world famous whiskey?

Spring Afternoon Tea

Enjoy Afternoon tea within the Majestic 19th century setting of the historic Austin's Restaurant at Tullyglass. The Tullyglass Patisserie has created the following Afternoon Tea experiences.

We have perfected the art of Afternoon Tea and are delighted to offer our guests freshly cut sandwiches, homemade scones and preserves, delicate pastries and delicious savouries. All served with a selection of speciality teas or freshly brewed coffee.

Sample Menu

Selection of Sandwiches

Chicken and Mayonnaise | Ham and Mustard | Prawn and Mayonnaise | Beef and Horseradish
Tuna and Mayonnaise | Salad and Cream Cheese

Delicious Savouries

Smoked Salmon Rolls | Duck Fillet with Apricot | Goat's Cheese with Spices
Halibut with a Lemon Salsa | Foie Gras Caramelised Apple | Dried Cured Ham and Fig
Prawns with Basil

Freshly Baked Scones

Severed with Homemade Preserves, and freshly whipped cream
Plain | Fruit

Soups

Chefs Homemade Soup of the day

Spring Theme

Strawberry Shortcakes

Petite Desserts

Carrot Cake | Cranberry and white Chocolate Fudge Cake | Lemon Filled Viennese
Rhubarb & Strawberry Crumble | Meringues filled with Chocolate Ganache



£14.50
PER PERSON

Spring Afternoon Tea

Guerrieri Rizzardi

Enjoy Afternoon tea within the Majestic 19th century setting of the historic Austin's Restaurant at Tullyglass. The Tullyglass Patisserie has created the following Afternoon Tea experiences.

We have perfected the art of Afternoon Tea and are delighted to offer our guests freshly cut sandwiches, homemade scones and preserves, delicate pastries and delicious savouries. All served with a selection of Tea or freshly brewed Coffee and a chilled flute of Prosecco Rizzardi

Sample Menu

Selection of Sandwiches

Chicken and Mayonnaise | Ham and Mustard | Prawn and Mayonnaise | Beef and Horseradish
Tuna and Mayonnaise | Salad and Cream Cheese

Delicious Savouries

Smoked Salmon Rolls | Duck Fillet with Apricot | Goat's Cheese with Spices
Halibut with a Lemon Salsa | Foie Gras Caramelised Apple | Dried Cured Ham and Fig
Prawns with Basil

Freshly Baked Scones

Severed with Homemade Preserves, and freshly whipped cream
Plain | Fruit

Soups

Chefs Homemade Soup of the day

Spring Theme

Strawberry Shortcakes

Petite Desserts

Carrot Cake | Cranberry and white Chocolate Fudge Cake | Lemon Filled Viennese
Rhubarb & Strawberry Crumble | Meringues filled with Chocolate Ganache



£16.50
PER PERSON

Spring Afternoon Tea

Moët & Chandon

Enjoy Afternoon tea within the Majestic 19th century setting of the historic Austin's Restaurant at Tullyglass. The Tullyglass Patisserie has created the following Afternoon Tea experiences.

We have perfected the art of Afternoon Tea and are delighted to offer our guests freshly cut sandwiches, homemade scones and preserves, delicate pastries and delicious savouries. All served with a selection of Tea or freshly brewed Coffee and a chilled flute of Moët & Chandon Champagne.

Sample Menu

Selection of Sandwiches

Chicken and Mayonnaise | Ham and Mustard | Prawn and Mayonnaise | Beef and Horseradish
Tuna and Mayonnaise | Salad and Cream Cheese

Delicious Savouries

Smoked Salmon Rolls | Duck Fillet with Apricot | Goat's Cheese with Spices
Halibut with a Lemon Salsa | Foie Gras Caramelised Apple | Dried Cured Ham and Fig
Prawns with Basil

Freshly Baked Scones

Severed with Homemade Preserves, and freshly whipped cream
Plain | Fruit

Soups

Chefs Homemade Soup of the day

Spring Theme

Strawberry Shortcakes

Petite Desserts

Carrot Cake | Cranberry and white Chocolate Fudge Cake | Lemon Filled Viennese
Rhubarb & Strawberry Crumble | Meringues filled with Chocolate Ganache

£22.50
PER PERSON

Master Pâtissier Special

The Tullyglass Luxury Dark Chocolate Fondant
An indulgent warm chocolate fondant served with honey infused caramel ice-cream



Teas & Coffees

Espresso

£2.30

Brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee bean

Caffè Mocha

£3.60

A caffè mocha also called mocaccino is a chocolate flavored variant of a caffè latte

Americano

£2.80

An Italian coffee drink traditionally prepared with espresso, hot milk and steamed milk foam

Macchiato

£3.50

An espresso with a small amount of foamed milk on top. The name macchiato means "marked."

Cappuccino

£3.20

An Italian coffee drink traditionally prepared with espresso, hot milk and steamed milk foam

Hot Chocolate

£3.60

Chocolate milk and fresh dairy milk, steamed together to create a hot chocolate fit for a chocoholic!

Caffè Latte

£3.20

A shot or two of bold, tasty espresso with fresh, sweet steamed milk over it. Some prefer to add syrup or extra espresso to the recipe

Tea (Various Flavours)

£2.20

Liqueur Coffee

A liqueur coffee is a coffee drink with a shot of liqueur. Served in a special liqueur coffee glass, with cream and sugar. Take your pick...



Irish
£4.95



Calypso
£4.95



French
£5.60

Signature Cocktails

(Served at Austins Bar)



Barbados Surprise

£8.50

*Havana Club Rum, Blue Curacao,
Sweet & Sour Syrup, Grenadine*



Apple Martini

£9.50

*Apple Vodka, Martini, Simple Syrup,
Fresh Limes, Fresh Apple Juice*



Austins Bellini

£11.50

*Prosecco, Pure Oranges, Peach Schnapps,
Grenadine*



Blue Lagoon

£8.50

*Vodka, Blue Curacao, Fresh Limes,
Lemonade*



Elderflower Bombay Bramble

£9.50

*Bombay Sapphire, Elderflower Pimm's,
Sweet & Sour Syrup, Lemons, Tonic*



Tullyglass Old Fashioned

£14.50

*Vintage Coleraine Whiskey, Soda Water,
Fresh Lime Juice, Simple Syrup*



Frozen Mint Julep

£6.50

*Bourbon, Fresh Mints, Soda Water,
Simple Syrup*



Tom Collins Twist

£9.50

*Gin, Soda Water, Fresh Limes, Martini
Bianco, Bitters*



Frozen Strawberry / Tropical Daiquiri

£8.50

*Frozen Sweet strawberries and a strawberry
liqueur with a kick of Havana Club Rum
and lime juice*



Tequila Sunrise

£7.50

Tequila, Pure Orange, Grenadine

