# BLACKIRON

BRITISH RESTAURANT & STEAKHOUSE





# CHAMPAGNE AFTERNOON TEA — £35

Afternoon tea with a glass of Champagne includes a choice of teas infusions or coffees



# PROSECCO AFTERNOON TEA — £31

Afternoon tea with a glass of prosecco includes a choice of teas infusions or coffees

# CHAMPAGNE, PROSECCO & SPARKLING WINE BY THE BOTTLE

VISPO ALLEGRO PROSECCO £3
LANGLOIS CHATEAU CRÉMANT DU LOIRE LC £40
NYETIMBER CLASSIC CUVEE MULTI-VINTAGE £70
AYALA BRUT MAIFUR BY BOLLINGER

Should you have any dietary requirements or allergies, please make your server aware at the time of ordering.

V - Vegetarian, VG - Vegan, N - Contains nuts, GF - Gluten free



## CLASSIC

## AFTERNOON TEA - £26

#### SANDWICHES

Choice of four each

Beef and horseradish on brown

Ham and tomato chutney on white

Hot smoked salmon on white

Egg and cress and mayo on brown V

Cucumber and cream cheese on white V

Double cheese, onion and mayo on white V

#### SCONES

Vanilla and raisin scones V

#### SWEETS & PASTRIES

Macarons V, GF, N

Orange pavlova V, GF

Chocolate and raspberry tartlets V

Salted caramel profiteroles V

Carrot and walnut cake V, N

Sausage roll

Goats cheese and caramelised onion pinwheel V

UPGRADE TO A

1 HOUR
BOTTOMLESS
PROSECCO
AFTERNOON TEA
+£20\*

Any bookings of 8 and above will be given a selection of sandwiches, unless they have specific dietary requirements or pre-ordered sandwiches.

\*Bottomless prices are in addition to the afternoon tea price and per person, please drink responsibly. We reserve the right to refuse service to anyone.



# GLUTEN FREE

# AFTERNOON TEA - £26

#### SANDWICHES

Choice of four each on gluten free bread

Beef and horseradish

Ham and tomato chutney

Hot smoked salmon

Egg and cress and mayo V

Cucumber and cream cheese V

Double cheese, onion and mayo V

#### SCONES

Vanilla and raisin scones V, VG, GF

#### SWEETS & PASTRIES

Orange pavlova V, VG, GF

Cranberry and orange cake V, VG, GF

Praline brownie V, VG, GF, N

Confetti Flapjack V, VG, GF, N

Grapes V, VG, GF

Selection of nuts V. VG. GF. N

Caramelised onion and coconut cream cheese puff pastry V, VG, GF



# VEGAN

AFTERNOON TEA — £26



## CHILDRENS

AFTERNOON TEA — £13

#### SANDWICHES

Cream cheese and cucumber V, VG
Roasted Pepper,
rocket and pesto V, VG, N
Mushroom, spinach and rocket V, VG
Onion chutney and tomato V, VG

#### SCONES

Vanilla and raisin scones V. VG. GF

#### SWEETS & PASTRIES

Orange pavlova V, VG, GF
Cranberry and orange cake V, VG, GF
Praline brownie V, VG, GF, N
Confetti Flapjack V, VG, GF, N
Grapes V, VG, GF
Selection of nuts V, VG, GF, N
Caramelised onion and coconut
cream cheese puff pastry V, VG, GF

#### SANDWICHES

Children can either have 2 sandwich fingers from the adult menu options or can have a sandwich made for them.

lam V

Cheese V

Cucumber V

#### SCONES

Vanilla and raisin scones V, VG, GF

#### SWEETS & PASTRIES

Orange pavlova *V, GF* Chocolate and raspberry tart *V* Sausage roll



# TEA SELECTION

#### 1 POT PER 2 PERSONS

#### **English Breakfast Tea**

A perfect breakfast tea that really will brighten your morning. Medium bodied with 'get up and go' flavour that is especially enticing with a dash of milk.

#### Early Grey

We have combined high grown Ceylon tea and a smooth top grade Keemun along with top quality natural bergamot oil, plus some blue cornflowers for decoration, to produce a high quality classic that quite simply delivers an amazing 'Earl Grey' experience with no aftertaste or overpowering perfume. Enjoy!

#### Gin & Tonic

An amazing blend of green tea, herbs and botanicals combine to create a tea full of a Gin & Tonic flavour with not one drop of alcohol in sight! You will love this tea spin on a traditional beverage with uniquely crafted flavours to highlight a lemon twist that will work both served hot or as an iced tea

#### Tarajulie FBOP Assam Tea

Tarajulie tea estate covers some 699 hectares and has a work force of over 1000 people who live on the estate together with their families. Everyone on the estate has access to excellent healthcare, housing and education. Taranjulie FBOP 2nd Flush is a thick bodied, malty tea with great flavour that is ideal any time of day.

#### Jasmine Blossom Green Tea

Classed by the Chinese as Jasmine Number 1, a grade just below the exotic jasmines, this green tea has all the flavour, aroma and great qualities you would expect of such a prized tea. The secret is high quality green tea and fine jasmine blossoms which only bloom in May when they produce the most intense aroma

#### Summer Strawberry Green Tea

Imagine the taste as you bite into a freshly picked summer strawberry, sweet and juicy, refreshing and satisfying. Well we've got a similar experience for you when you drink a cup of Summer Strawberry Green Tea! The combination of sencha green tea, strawberry and papaya pieces makes for an exceptionally smooth tea - or as we like to say, summer in a cup!

#### Lemongrass Chai

This tea experience begins with the high quality base teas used. A blend of Assam and Kenyan black teas, chosen from two excellent tea estates renowned for their full bodied teas, are used to support the great array of Asian spices before the addition of lemongrass. The citrus aroma is present from the first contact with this tea and remains throughout as you brew. As with all traditional chais, hot milk and sugar work well.

#### **Orange Blossom Oolong**

Orange Blossom Oolong is a wonderful combination of a high grown Oolong from the Tungting region in Taiwan, an exquisite Ceylon Tea from Sri Lanka, Jasmine petals and naturally dried orange peel. Together they create a truly magical taste experience, one that can be explored through multiple infusions.

#### Malibu Dream Fruit Tea

A truly, dreamy fruit tea with an exceptional tropical taste highlighted by the addition of coconut. Malibu Dream certainly lives up to its name and we would not think it strange if after one sip, you might just find yourself singing the 'Pina Colada' song... we did and we got caught in the rain too! A great tea served hot, but also an exceptional tea to serve iced.

#### Coffee & Amaretto Rooibos Tea

Coffee & Amaretto Rooibos Tea is a delectable blend of the Rooibos herb from South Africa coupled with the luxurious, natural flavours of coffee, amaretto, and dried cranberries. The rooibos plant (Aspalathus linearis) grows in South Africa's Western Cape Province, while coffee and amaretto flavours offer a rich, international blend.

#### Together Mint Herbal Tea

Together Mint Tea is a truly refreshing blend combining peppermint and spearmint leaves with some added cool, blue cornflower petals for decoration. The taste is an amazing mint journey across your palette and is great served after meals or as a caffeine free refreshing drink anytime of day.

#### Ginger Spark Fruit Tea

Enjoy the warm, refreshing taste of our Ginger Spark Fruit Tea, a carefully crafted blend to please the senses and provide many health benefits. We really wanted to let you taste the ginger, but balance the blend with the comfort of a rich, fruity flavour. The ginger and fruit combination works great as a hot drink but just as well if brewed as an ice tea. Just remember, if making an iced tea version, to use double the tea quantity to the same volume of water.



### BLACK IRON AFTERNOON TEA

Thank you for booking in to join us for afternoon tea. We have spent a lot of time trying to express ourselves and our ethos in our delivery of afternoon tea.

We have sought out some of the best loose tea in the country.

All of this to compliment the delicate flavours of our sweets and savouries created and made in house by our dedicated team of chefs.

To complete the experience we present our beautiful products on a crockery collection by Yvonne Ellen as seen on the Great British Bake Off.

We have made an offering of our classic afternoon tea and adapted that to suit the gluten free and vegan patrons.

2019 & 2022 WINNERS OF THE BEST AFTERNOON TEA VOTED BY LEICESTERSHIRE PROMOTIONS TOURISM & HOSPITALITY AWARDS

Leicestershire Promotions 2019 
Tourism and Hospitality Awards

Leicestershire Promotions 2022 **Tourism and Hospitality Awards** 

Due to our extensive menu and preparation of items we are unable to cater for any other dietaries other than those stated. We apologise for any inconvenience caused.

Please note: A discretionary service charge of 10% will be added to your bill.