



TRADITIONAL AFTERNOON TEA

SERVED DAILY

From the Board

Baked Limerick Ham, Dubliner Cheddar Cheese, Dijon Mustard Aioli on White
Bloomer Bread

(1(c),3,7,10)

Smoked Salmon Mousse, Cucumber, Lemon & Dill Blini

(1(c),3,4,7)

Free Range Egg Mayonnaise, Chives on Guinness Bread

(1(c)(e)(a),3,7)

Roast Chicken, Chorizo, Pesto Mayo on Brioche Navette

(1(c),3,7)

Out of the Oven

Buttermilk Scones served with
Selection of Jams & Conserves, Chantilly Cream

(1(c),3,7)

Sweet Treats

Salted Caramel Petit Choux

(1(c),3,7)

White Chocolate & Raspberry Truffle

(6,7,8)

Strawberry Hibiscus Meringue

(3)

French Macaron

(8(b))

Selection of Premium Tea

€34 Per Person

1 Gluten (a) Barley (b) Spelt (c) Wheat (d) Rye (e) Oats 2 Crustaceans, 3 Eggs, 4
Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts (a) Cashew (b) Almond (c) Pistachio
(d) Pecan (e) Walnut 9 Celery 10 Mustard 11 Sesame 12 Sulphur Dioxide 13
Lupin 14 Mollusc



FLEET AFTERNOON TEA MENU 2

SERVED DAILY

From the Board

Lamb Slider, Salsa Verde on brioche

(1(c),3,7)

Smoked Bacon, Lettuce, Tomato, Herb Aioli on White Bloomer Bread

(1(c),3,7)

Rump of Irish Beef, Sauteed Onion, & Garlic Mayonnaise on Sourdough Bread

(1(c),3,7)

Beer Battered Sausage, Barbecue Sauce

(1(c),9,10)

Out of the Oven

Applewood Scones served with

Cowboy Butter & Bacon Jam

(1(c),3,7)

Sweet Treats

White Chocolate & Espresso Truffle

(6,7,8)

Salted Caramel Petit Choux

(1(c),3,7)

French Macaron

(8(b))

Dark Chocolate & Jameson Whiskey Mousse, Wild Berries

(1(c),7)

Selection of Premium Tea

€39 Per Person

1 Gluten (a) Barley (b) Spelt (c) Wheat (d) Rye (e) Oats 2 Crustaceans, 3 Eggs, 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts (a) Cashew (b) Almond (c) Pistachio (d) Pecan (e) Walnut 9 Celery 10 Mustard 11 Sesame 12 Sulphur Dioxide 13 Lupin 14 Mollusc