



# 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, Chive 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 Macaroon

(8(b))

### Selection of Premium Tea

€34 Per Person

Add Glass of Prosecco

€7 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



AT THE 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 Macaroon

(8(b))

Dark Chocolate & Jameson Whiskey Mousse, Wild Berries

(1(c),7)

### Selection of Premium Tea

€39 Per Person

Add Glass of Prosecco

€7 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