





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)

SELECTION OF SWEET TREATS

FRENCH MACAROON

(8(b))

SELECTION OF PREMIUM TEA

€42 PER PERSON

**AFTERNOON TEA – ADD A GLASS
OF PROSECCO**

€46 PER PERSON

PLEASE NOTE THAT AFTERNOON TEA RESERVATIONS
REQUIRE A MINIMUM OF 48 HOURS' ADVANCE NOTICE.

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