



ROYAL MARINE
HOTEL

MENU

SAMPLE FESTIVE AFTERNOON TEA

Roasted Turkey and Ham Sandwich,
Herb Stuffing and Cranberry Aioli
1a,3,6,7,10

Warm Baked Brie and Red Currant Tart
3,7

**Smoked Salmon and Crème Fraiche on
Stout Bread**
1a,1c,1d,4,7

Whipped Chicken Liver Parfait,
Choux Bun and Morello Cherry Gel
1a,3,7

**Baked Berry Scone, Mince Pie and Festive
Fruit Cake**
1a,3,7,8a,8c

with Homemade Spiced Winter Berry Preserve
and Cream
7

White Chocolate Christmas Baubles
1a,3,7

Red Velvet Gift
1a,3,7

Coconut Snowman
1a,3,7,8a

Chocolate and Cherry Bûche de Noël
1a,3

€48 per person
with glass of mulled wine

Allergen Index

1. Gluten (1a. Wheat, 1b. Rye, 1c. Barley, 1d. Oats), 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts,
6. Soya-beans, 7. Milk, 8. Nuts (8a. Almond, 8b. Hazelnut, 8c. Walnut, 8d. Cashew, 8e. Pecan, 8f. Brazil,
8g. Pistachio, 8h. Macadamia), 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide and
Sulphates, 13. Lupin, 14. Molluscs