

Festive

AFTERNOON TEA



Our Pastry Team is currently putting the finishing touches on this year's Festive Afternoon Tea menu. While the final selection is still being confirmed, we are pleased to provide a sample menu to give you an idea of the festive delights on offer.

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 Irish Salmon on Stout Bread, Crème Fraiche and Home Pickled Onions 1a,1b,1c,1d,3,4,6,7

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

Pistachio and Blackberry Christmas Tree 1a,3,7,8g

Praliné Yule Log 1a,3,7,8b

Chocolate and Mango Christmas Candle 1a,3,7

Coconut Macaron Snowman 1a,3,7,8a

Selection of Birchall Tea

Earl Grey; Decaffeinated; Camomile; Peppermint;
Redbush (Rooibos); Lemon Grass & Ginger;
Red Berry & Flower; Green Tea

Selection of Coffee

Cappuccino; Café Latte; Espresso; Double Espresso;
Mocha; Americano



€48 PER PERSON

with a glass of mulled wine



Allergen Index:

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