



# AFTERNOON TEA MENU

STANDARD €40 PER PERSON

SPARKLING €47 PER PERSON

## TOP TIER

**BROWNE D BUTTER ALMOND & BLACKBERRY FINANCIER**

*(1A, 3, 7, 8A)*

**LEMON MERINGUE TARTLET, TORCHED ITALIAN MERINGUE**

*(1A, 3, 7)*

**RASPBERRY & WHITE CHOCOLATE MOUSSE**

*(1A, 3, 7)*

**LOCAL APPLE PANNA COTTA**

*(7)*

**MACAROON**

*(3, 7, 8A)*

## MIDDLE TIER

**WHITE CHOCOLATE & RASPBERRY SCONE**

*(1A, 3, 7)*

**PLAIN SCONE WITH CLOTTED CREAM & HOMEMADE SEASONAL JAM**

*(1A, 3, 7)*

## BOTTOM TIER

**IRISH SMOKED SALMON, DILL CREAM CHEESE ON KINNITTY CASTLE  
SODA BREAD**

*(1A, 1C, 1D, 3, 4, 7, 11, 12)*

**MINI BRIOCHE BAP, EGG MAYONNAISE, CHIVE, WATERCRESS**

*(1A, 3, 7)*

**SMOKED CHICKEN & LEEK MOUSSE, BLACK CHERRY GEL ON POPPY  
SEED NAVETTE**

*(1A, 3, 7, 12)*

**LOCAL CURED HAM, DUBLINER CHEDDAR, BABY GEM, BALLYMALOE  
RELISH ON WHITE LOAF**

*(1A, 7, 12)*

### KEY (IRELAND - EHO / FSAI STANDARD)

(1) GLUTEN (1A) - WHEAT (1B) - RYE (1C) - BARLEY (1D) - OATS (2) - CRUSTACEANS (3) - EGGS (4) - FISH (5) - PEANUTS (6) - SOYBEANS (7) - MILK (8A) - ALMONDS (8B) - HAZELNUTS (8C) - WALNUTS (8D) - CASHEWS (8E) - PECAN NUTS (8F) - BRAZIL NUTS (8G) - PISTACHIO NUTS (8H) - MACADAMIA (9) - CELERY (10) - MUSTARD (11) - SESAME SEEDS (12) - SULPHITES (13) - LUPIN (14) - MOLLUSCS

