Afternoon Tea Menu

SAVOURY

MINI QUICHE LORRAINE
(Allergens: 6-wheat, 7,8,9,11,12,14)

MINI VOL AU VENT
SERVED WITH DUCK LIVER MOUSSE, CARAMELISED WALNUTS, MINI APPLE
(Allergens: 6-wheat, 7,8,9,11,12,14)

IRISH SMOKED SALMON
SERVED ON HOMEMADE GUINNESS BREAD WITH LEMON SAFFRON MOUSSE, CUCUMBER & BLACK CAVIAR
(Allergens: 3-salmon, 6-wheat, 7,8,9,11,14)

POTATO FALLS EGG MAYONNAISE SANDWICH
(Allergens: 6-wheat, 7,8,9,11,14)

MINI BURGR BUN
SERVED WITH SMOKED CHICKEN & ROASTED VEGETABLES, MUSTARD MAYONNAISE & FRESH HERBS
(Allergens: 6-wheat,7,8,9,11,12,13,14)

SWEET

MINI DESSERT POT
(Allergens: 6-wheat, 7,8,11,14))

MINI LEMON CHEESECAKE
WITH DROPS MERINGUE
(Allergens: 6-wheat, 7,8,9,11,14)

MINI TRIPLE CHOCOLATE MOUSSE
(Allergens: 6-wheat,7,8,9,11,14)

MINI FRUIT SCONES
SERVED WITH JAM & WHIPPED CREAM
(Allergens: 6-wheat, 7,8,9,11,14)

MACAROON
(Allergens: 5-almonds, 7,8,9,11,14)

MINI OPERA CAKE
(Allergens: 5-hazelnuts, walnuts, 6-wheat, 7,8,9,11,14)

€28.00 per person

Allergen index:
1 – Crustaceans, 2 – Molluscs, 3 – Fish, 4 – Peanuts, 5 – Nuts, 6 – Cereals containing Gluten,
7 – Milk / Milk Products, 8 – Soya, 9 – Sulphur Dioxide, 10 – Sesame Seeds, 11 – Eggs, 12 – Celery & Celeriac, 13 – Mustard, 14 – Lupins

Please let your server know when ordering if you have any dietary requirements or food allergies