



Lady Grace's Society Papers

SPILLING THE TEA SINCE 1816

CONFECTIONS

Queen's Diamond

Champagne Jelly,
Vanilla Mascarpone
Mousse, Pink Chiffon
Sponge, White
Chocolate Case
(1w,3,7)

Whistledown Tea

Yuzu Mousse,
Citrus Cremeux,
Matcha Sponge,
Chocolate Coin
(1w,3,7)

Danbury's Dream

Chocolate Sable, Kirsch
Whipped Ganache,
Black Cherry Jelly,
Chocolate Crunch,
Chocolate Sponge
(1w,3,7,8h)

The Beaux & The Bees

Lemon Curd, Linzer
Cookie
(1w,3,7,8a)

Regency Royal Scone

Golden Sultana Scone
(1w,3,7)

SANDWICHES

Pulled Chicken

Golden Raisins &
Tarragon on Choux
Pastry
(1w,3,7)

Pastrami Reuben

Wild Rocket, Ballymaloe
Relish, Pico de Gallo,
Original Gubbeen Cheese
(1w,7)

Salmon Mousse

Smoked Salmon from
the English Market,
Black Caviar, Fresh Dill
(1w,4,7)

Classic Cucumber

Shaved Cucumber, Mint
and Cream Cheese
(1w,7)

WITH PLENTIFUL TEA OR COFFEE | €45

ADD A GLASS OF PROSECCO | €53

ADD A GLASS OF CHAMPAGNE | €60

COCKTAILS

Martini Masquerade | €14

Maharani Gin, Elderflower
Liqueur, Rhubarb, Mint &
Rosemary Syrup, Lime Juice

The Scandal Sheet | €14

Belvedere Lemon & Basil
Infused Vodka, Lemon Juice,
Muddled Strawberries and
Cucumber, topped up with
Elderflower Tonic

Heirs & Graces | €10

Gordons 0.0 Gin,
Butterfly Tea, Elderflower
Cordial, Lemon Juice
Non-Alcoholic

ALLERGEN INFORMATION

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements.

| 1w WHEAT | 1b BARLEY | 1o OATS | 1r RYE | 2 CRUSTACEANS | 3 EGG | 4 FISH | 5 PEANUT | | 6 SOYBEAN | |
7 MILK | 8a ALMOND | 8b BRAZIL | 8c CASHEW | 8ch CHESTNUT | 8h HAZELNUT | | 8m MACADAMIA | | 8pc PECAN |
8ps PISTACHIO | 8w WALNUT | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR | | 13 LUPIN | 14 MOLLUSC |