

A TASTE OF SPRING AFTERNOON TEA

A vibrant celebration of bright citrus, delicate sweetness and fresh spring flavours.

CONFECTIONS & BAKERY

Carrot Cake

Orange & Mascarpone
Mousse, Orange Cremieux
(1w,3,7,8c)

Petite Gateaux

Pineapple, Coconut &
Pistachio (1,3,7,8p)

Lemon French Fancy

Lemon Cremé, Fondant Icing
(1,3,7,8a)

Strawberry and Cream

Chocolate Bar

(7)

Hot Cross Scone

Served with Jam & Cream
(1,3,7)

SANDWICHES & SAVOURIES

Crab & Smoked Salmon on Soda Bread

(1,2,4,7)

Roast Red Pepper, Cream Cheese, Olive & Basil Wrap

(1,7,12)

Chicken Tikka & Cucumber on a Brioche Bun

(1,7)

Gubbeen Chorizo & Cheese on Focaccia with Sundried Tomato Pesto

(1,3,12)

SERVED WITH PLENTIFUL TEA OR COFFEE | €45

ADD A GLASS OF PROSECCO | €53

ADD A GLASS OF CHAMPAGNE | €60

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 |

