



CLASSIC AFTERNOON TEA MENU

SANDWICHES

Roast Ham and Grain Mustard Mayonnaise on White Bread
Mature Cheddar and Tomato Chutney on Sourdough Ciabatta
Smoked Salmon and Lemon Mayonnaise on a Mini Bagel
Chicken Breast and Gherkin Relish Mayonnaise on a Pretzel Roll

HOME BAKED SCONES

Buttery Dried Fruit Scones
Strawberry Jam and Clotted Cream

HOME MADE CAKE

Citrus Poppy Cake

SWEET DELICACIES

COFFEE & MANGO DELIGHT

70% Chocolate & Coffee Cake, Mango Delight, Mango Gel

DATE & SEVILLE ORANGE

Date & Orange Chutney, Orange & Nutmeg Crumble

COCONUT & GUAVA

Coconut Ball, Dark Chocolate Coated, Vanilla Bean Frosting, Guava Gel

(all menu produced in environments that contain gluten and nuts)

€25.00 per person
(incl. VAT)

Includes 1 Glass of Prosecco upon arrival

Free flowing freshly brewed tea & coffee

or

One choice of coffee
cappuccino / espresso / hot chocolate / latte

or

1 glass of fresh orange juice / mineral water / soft drink



AFTERNOON TEA MENU

Lactose-free and Gluten-free

SANDWICHES

Roast Ham and Grain Mustard Mayonnaise on White Bread
Vegan Cheese and Tomato Chutney on Brown Bread
Smoked Salmon and Lemon Mayonnaise on Brown Bread
Chicken Breast and Gherkin Relish Mayonnaise on White Bread

HOME BAKED SCONES

Lemon & Orange Scones
Strawberry Jam and Vegan Cream

HOME MADE CAKE

Chocolate and Orange Cake

SWEET DELICACIES

COFFEE & MANGO DELIGHT

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AFTERNOON TEA MENU

Vegan

SANDWICHES

Vegan Cheese and Tomato Chutney on Sourdough Ciabatta
Roasted Peppers and Tapenade on Granary Bread
Egg "Less" And Chives on White Seeded Roll
Coronation Chickpea Wrap

HOME BAKED SCONES

Lemon and Orange Scones
Strawberry Jam and Vegan Cream

HOME MADE CAKE

Citrus Poppy Cake

SWEET DELICACIES

COFFEE & MANGO DELIGHT

70% Chocolate & Coffee Cake, Mango Delight, Mango Gel

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