GRAND HOTEL
EXCELSIOR

CHRISTMAS CLASSIC AFTERNOON TEA MENU

SANDWICHES

Cured Ham & Grain Mustard
butter on white bread

Smoked Salmon & Cucumber
dill cream cheese on multiseed wholemeal bread

Branston Pickle, Cheddar & Chives
on mini brioche bun

Roast Turkey & Gherkin Relish
mayonnaise on pretzel roll

HOME BAKED SCONES

Buttery Dried Fruit Scones
strawberry jam & clotted cream

Mini Home-Made
ginger & honey cake

SWEET DELICACIES

Vanilla Bean Delight
vanilla genoise cake, raspberry gel, white chocolate frosting

Almond Apricot Frangipane
citric almond tart, apricot jam, nibbed almond crust

Christmas Pudding
Rich Fruity Pudding, Brandy Sauce

(all menu produced contains; gluten, dairy & nuts)

€28.00 PER PERSON (incl.VAT)

Includes 1 Glass of Mulled Wine
Free flowing freshly brewed tea & coffee
or

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

1Glass of Fresh Orange juice /Mineral water / Soft Drink

GRAND HOTEL
EXCELSIOR

CHRISTMAS AFTERNOON TEA MENU

Gluten Free

SANDWICHES

Cured Ham & Grain Mustard
butter on white bread

Smoked Salmon & Cucumber
dill cream cheese on multiseed wholemeal bread

Branston Pickle, Cheddar & Chives
on mini white roll

Roast Chicken & Gherkin Relish
mayonnaise on multiseed roll

HOME BAKED SCONES

Lemon & Orange Scones
strawberry jam & sweet vegan cream

HOME MADE CAKE

Citrus Cake

SWEET DELICACIES

Vanilla Bean Delight
vanilla genoise cake, raspberry gel, white chocolate frosting

Almond Apricot Frangipane
citric almond tart, apricot jam, nibbed almond crust

Pear & Cinnamon
pear panna cotta, milk chocolate, vanilla bean frosting, pear gel

(all menu produced in environments that contains gluten & nuts)

€28.00 per person (incl. VAT)

Includes 1 Glass of Mulled Wine
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

GRAND HOTEL
EXCELSIOR

CHRISTMAS AFTERNOON TEA

Vegan Menu

SANDWICHES

Hummus, cucumber, white bread

Roasted Peppers, olive Tapenade, tart

Vegan cheddar cheese, caramelised onion, whole meal bread

Smashed avocado, tomato concasse, white bread roll

HOME BAKED SCONES

Lemon & Orange Scones
strawberry jam & sweet vegan cream

HOME MADE CAKE

Citrus Cake

SWEET DELICACIES

Vanilla Bean Delight
vanilla genoise cake, raspberry gel, white chocolate frosting

Almond Apricot Frangipane
citric almond tart, apricot jam, nibbed almond crust

Pear & Cinnamon
pear panna cotta, milk chocolate, vanilla bean frosting, pear gel

(all menu produced in environments that contains gluten & nuts)

€28.00 per person (incl. VAT)

Includes 1 Glass of Mulled Wine
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