

# *Kilronan Castle Afternoon Tea*

Daniel Willimont and his Team are delighted to introduce to you our new Seasonal Afternoon Tea Menu All products are made in house using Irish Produce which are sourced from Superior local suppliers.

Served Daily from 1:30pm - 4:30pm

## *Your Bottom Tier...*

Turkey & Ham, Cranberry, Brioche (D,G,E,SP)

Goats Cheese Mousse, Black Sesame, Sourdough (SE,D,G,SP)

Coronation Chicken, Irish Cheddar, English Muffin (E,G,D,SP)

Deviled Egg, Pickled Red Onions, Brown Soda Bread (SP,E,D,G)

## *Your Middle Tier...*

Dark Chocolate & Cherry Gateau (CG,E,N,SP,D)

Carrot & Lime Cake (CG,E,SP,D)

Homemade Jam & Clotted Cream (D)

## *Your Top Tier...*

Baileys & White Chocolate Cheesecake (CG,SP,D)

Dark Chocolate Truffle

Cookies & Cream (G,E,SP,D)

Blood Orange Posset (D,SP)

## *Freshly Baked Scones...*

Traditional Fruit Scone, Plain Scone & Savoury Cheese Scone (CG,E,SD,D)

## *Food Allergen's*

Cereals containing Gluten – CG, Crustaceans – C, Eggs – E, Fish – F

Peanuts – P, Soya – S, Nuts – N, Celery – CE, Mustard – MU, Sesame Seeds – SE

Sulphates, – SP, Lupin – L, Molluscs – MO, Dairy - D

# *Afternoon Tea Beverage Selection*

## *Herbal Teas*

Traditional Breakfast Tea

Choose from one of our Specially Selected PUKKA Fruit & Herbal Teas

## *Coffee Arabica*

Americano

Espresso

Cappuccino (D)

Latte (D)

Double Espresso

*€40.00 per person*

## *Sparkling Wine, Prosecco & Champagne*

### *By the Glass*

Prosecco Costaross €10.00

Champagne Bauchaet Brut €14.00

Champagne Taittinger Brut NV €16.00

Full bottles of Wine, Sparkling Wine,  
Prosecco & Champagne are also available,  
your server can provide our full list upon request,