

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...

Chicken & Stuffing Watercress Aioli on Sliced Brioche

(CG-CE-D-MU-SD-E)

Honey Baked Ham, Smoked Irish Cheddar, Mustard Mayo on Toasted English Muffin

(D-CG-MU-SD-E)

Smoked Salmon Tare Tare, Goats bridge Caviar, Chervil Cream Cheese on Mini Blinis

(F-CG-D-CE-E)

Blue Cheese Mousse, Hazelnut Crumble, A Choux Bun

(CG-E-D-SD)

Your Middle Tier...

Earl Grey & Lemon Frosting Tea Brack (CG-D-E)

Homemade Jam & Clotted Cream

Your Top Tier...

Macaron, White Chocolate Cremeux (D)

Pecan Pie, Vanilla Frosting (D-CG-N-E)

Chocolate Cremeux & Peanut Bar (N-D)

Blackberry Foam & Dark Chocolate Crumb (D)

And Finally your Freshly Baked Scones...

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

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, – SD, 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

€38.00 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,