

# *Kilronan Castle Afternoon Tea*

Executive Chef Daniel Willimont and his Team are delighted to introduce  
to you our new Traditional Afternoon Tea Menu  
Served Daily from 1:30pm - 4:30pm

## *Your Bottom Tier...*

St. Louis Chicken & Salami Black Bun with Cajun Spiced Aioli,  
Rolled Salami, Walled Garden Leaves & Sweetcorn Relish (G, MU, CE, E, D)  
Baby Prawn & Thousand Island Wrap with Lemon Pepper Relish  
& Baby Gem Leaves (G, F, CE, E, D, MU)  
Brioche Croque Monsieur with Honey Mustard Baked Ham,  
Irish Cheddar & Béchamel Sauce (G, E, D, MU, CE)  
Savory Goats Cheese Eclair with Pickled Beetroot,  
Balsamic Glaze & Roasted Walnut Crumb (G, E, D, N, MU)

## *Your Middle Tier...*

Parsnip & Vanilla Cake (D, N, G, E, SH)  
Chocolate Malt Cake (D, G, E, SH)

## *Your Top Tier...*

Dandelion & Orange Pannacotta (D)  
Lemon Curd Pie (G, D, E, SH)  
White Chocolate & Tonka Bean Delice (D, SH)  
Mississippi Mud Pie (G, D, E, SH)  
Thai Pie Tee Tartlet, Cream Patisserie & Market Fruits (D, E, G, SH)

## *Freshly Baked Scones...*

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

## *Food Allergens*

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 JAVA Fruit & Herbal Teas

## *Coffee Arabica*

Americano

Espresso

Cappuccino (D)

Latte (D)

Double Espresso

*€42.00 per person*

## *Sparkling Wine, Prosecco & Champagne*

### *By the Glass*

Prosecco Costaross €10.00

Champagne Bauchet Brut €15.00

Champagne Taittinger Brut NV €20.00

Full bottles of Wine, Sparkling Wine, Prosecco & Champagne are also available

Your server can provide our full list upon request