

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...

Devilled Egg, Scallions & Walled Garden Cress on Sour Dough (D, E, G, MU, SH)

Black Pepper Chicken, Lemon Aioli,

Smoked Red Pepper & Tarragon Salsa on English Muffin (L, D, E, G, C, SH)

Smoked Salmon, Cream Cheese Foam,

Chive Gel on Potato Farl Bread (F, D, G, E, SH, L)

Brioche Croque Monsieur with Honey Mustard Baked Ham,

Irish Cheddar & Béchamel Sauce (D, E, G, MU, SH, L)

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 Bauchaet 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