

# *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...*

Smoked Cheddar & Honey Baked Ham Gougère (G, D, E, SP, MU, CE)

Whole Grain Mustard, Apple & Chicken Wrap (MU, G, D, E, SP)

Tuna & Mozzarella English Muffin Melt (F, G, E, D, SP, MU, CE)

Duck Leg Arancini, Black Garlic (L, SP, G, E, D)

## *Your Middle Tier...*

Almond & Bramley Apple Swiss Roll (N, SP, G, D, E)

Black Forest Gateau (G, D, E, SP)

## *Your Top Tier...*

Pumpkin Spiced Cheesecake (D, E, SP, G)

Viennese Whirl of Nutmeg & Vanilla Custard (D, E, G, SP)

Orange Curd Meringue Cup, Cinnamon Crumb (G, D, E, SP)

Coconut & Dark Chocolate Bounty (D, SP)

Pannacotta of Riga Blackcurrant & Garden Fennel (D, SP)

## *Freshly Baked Scones...*

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