

# *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 Plant Based Cheddar & Honey Baked Meat Free (SP, MU, CE)  
Whole Grain Mustard, Apple & Plant Based Bites Open Crostini (MU, SP)  
Chilli Strips & Notzzarella English Bap Melt (SP, MU, CE)  
Beetroot Arancini, Black Garlic (L, SP)

## *Your Middle Tier...*

Almond & Bramley Apple Swiss Roll (N, SP)  
Black Forest Gateau (SY, SP)

## *Your Top Tier...*

Pumpkin Spiced Cheesecake (SP)  
Viennese Whirl of Nutmeg & Vanilla Custard (S, SP)  
Orange Curd Meringue Cup, Cinnamon (SP)  
Coconut & Dark Chocolate Bounty (N, S)  
Pannacotta of Riga Blackcurrant & Garden Fennel (S)

## *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