



Kilronan Castle Festive Afternoon Tea

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

Your Bottom Tier...

Pink Prawn Cocktail Gougère (C, G, D, E, SP, MU, CE)

Turkey & Ham, Rosemary & Orange Stuffing, Charred Brioche (MU, G, D, E, SP)

Whipped Irish Goats Cheese, Fig & Pickled Walnut, Toasted Soda Bread (G, E, D, SP, CE)

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

Your Middle Tier...

Kilronan Yule Log, Cranberry Jam (SP, G, D, E)

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

Mini Mince Pies (G, D, E, SP)

Your Top Tier...

Egg Nogg Spiced Cheesecake, Blood Orange (D, E, SP, G)

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

“Hot Chocolate” Meringue Cup, Cinnamon Crumb (G, D, E, SP)

Coconut & Dark Chocolate Bounty (D, SP)

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

Freshly Baked Scones...

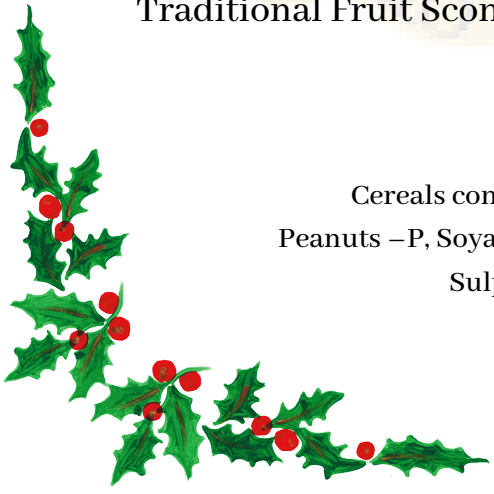
Traditional Fruit Scone, Plain Scone & Savoury Walled Garden Scone (CG, E, D)

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

€45.00 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