

# *Kilronan Castle Traditional Afternoon Tea*

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

## *Your Bottom Tier...*

Goats Cheese, Smoked Red Pepper Jam & Black & White Sesame Coat

(G, D, E, SP, MU, CE)

Duck, Port & Rosemary Pate, Charred Brioche, Apricot Gel

(MU, G, D, E, SP)

Smoked Salmon & Chive Mousse, Trout Caviar, Cucumber Toasted Sandwich

(F, G, E, D, SP, CE)

Honey Baked Ham, Smoked Cheddar Custard, Pickled Onion Crumpets

(L, SP, G, E, D)

## *Your Middle Tier...*

Bourbon Vanilla & Strawberry Victorian Sponge Cake (N, SP, G, D, E)

Walled Garden Carrot Cake, Citrus Orange Frosting (G, D, E, SP)

## *Your Top Tier...*

Champagne Rhubarb Cheesecake, Strawberry & Citrus Lime Gel (D, E, SP, G)

Viennese Whirl of Cinnamon, Apple & Custard (D, E, G, SP)

Key Lime Pie & White Chocolate Éclair (G, D, E, SP)

Raspberry & Dark Chocolate Dome (D, SP)

Pannacotta of Dandelion, Greek Yogurt & Blueberry (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