

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

€50.00 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