

# *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...*

Vegan Feta Cheese, Smoked Red Pepper Jam & Black & White Sesame (G, SP, MU, CE)

Smoked Black Forest Tofu, Charred Sourdough, Apricot Gel (MU, G, SP)

Pickled Onion, Chickpea Falafel, Black Garlic Toasted Sandwich (G, SP, CE)

Vegan Cheddar, Plant Based "Green Hill" Bites, Lemon Aioli, Crumpets SP, G, )

## *Your Middle Tier...*

Bourbon Vanilla & Strawberry Victorian Sponge Cake (N, SP, S)

Walled Garden Carrot Cake (N, S, SP)

## *Your Top Tier...*

Champagne Rhubarb Cremieux, Strawberry & Citrus Lime Gel (SP, S)

Viennese Whirl of Vanilla, Apple & Buttercream (S, SP)

Key Lime Pie & Chocolate Éclair (S, SP)

Raspberry & Dark Chocolate Dome (S, SP)

Pannacotta Dandelion, Greek Yogurt & Blueberry (D SP)

## *Freshly Baked Scones...*

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