## Kilronan Castle Afternoon Tea

Daniel Willimont and his Team are delighted to introduce to you our new Seasonal Afternoon Tea Menu All products are made in house using Irish Produce which are sourced from Superior local suppliers.

Served Daily from 1:30pm - 4:30pm

Your Bottom Tier...

St. Louis Chicken & Salami Black Bun with Cajun Spiced Aioli, Rolled Salami, Walled Garden Leaves & Sweetcorn Relish (G, MU, CE, E, D)

Baby Prawn & Thousand Island Wrap with Lemon Pepper Relish & Baby Gem Leaves (G, F, CE, E, D, MU)

Brioche Croque Monsieur with Honey Mustard Baked Ham, Irish Cheddar & Béchamel Sauce

(G, E, D, MU, CE)

Savory Goats Cheese Eclair with Pickled Beetroot,

Balsamic Glaze & Roasted Walnut Crumb

(G, E, D, N, MU)

Your Middle Tier...

Pumpkin Spiced Swiss Roll (D, E, G)
Black Velvet & Blackberry Icing Cake (D, G, E)

Your Top Tier...

Honey Layered Cake with Lemon & Sour Cream Filling (D, E, G)
White Chocolate & Raspberry Blondie with Raspberry Ripple & Chocolate Chips (D, E, G)
Pecan & Chocolate Square with Short crust Case & Pecan Roast (D, E, G, N)
Apple & Cinnamon Spice Cookies with Salted Caramel Drizzle & Apple Gel (D, E, G, SP)

Freshly Baked Scones...

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

Food Allergens

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## Afternoon Tea Beverage Selection

## Herb<mark>a</mark>l Teas

Traditional Breakfast Tea

Choose from one of our Specially Selected PUKKA Fruit & Herbal Teas

Coffee Arabica

Americano

Espresso

Cappuccino (D)

Latte (D)

Double Espresso

eq 40.00 per person

Sparkling Wine, Prosecco & Champagne

By the Glass

Prosecco Costaross €10.00

Champagne Bauchaet Brut €15.00

Champagne Taittinger Brut NV €16.00

Full bottles of Wine, Sparkling Wine, Prosecco & Champagne are also available Your server can provide our full list upon request