Kilronan Castle Afternoon Tea

Daniel Willimont and his Team are delighted to introduce to you our new Festive Afternoon Tea Menu 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...

Cherry Velvet with Vanilla Frosting (D, E, G) Vanilla <mark>Swiss Roll</mark> with <mark>S</mark>trawberry Jam & Cream Cheese Filling (D, E, G)

Your Top Tier...

Honey Layered Cake with Sour cream Lemon Filling (D, E, G)
Mini Eclair with Mango & Sour cream Filling (D, E, G, N)
Pecan & Dark Chocolate Tart with Butterscotch Sauce (D, E, G, N)
White Chocolate chip Cookie with Chantilly Cream (D, E, G)
Double Chocolate & Crispy Raspberry Mousse (D, E, G)

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 PUKKA Fruit & Herbal Teas

Coffee Arabica

Americano Espresso Cappuccino (D) Latte (D) Double Espresso

€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