



Kilronan Castle Festive 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...

Chocolate Yule Log with Cream & Frosting Filling (D, G, E)
Red Velvet Cake Topped with Cream Cheese Frosting (D, E, G)

Your Top Tier...

Gingerbread Man with Gingerbread Spices (D, E, G)
Eggnog Cremieux with a Splash of Rum (D, E, SP)
Holiday Spiced Layered Honey Cake with Sour Cream Filling (D, E, G)
Pecan Slice-filled with Dark Chocolate & Roasted Pecan Nuts topped with a Drizzle of
Butterscotch Sauce (D, E, G, N)

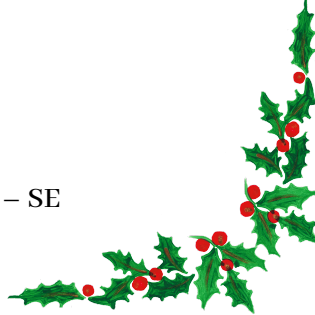
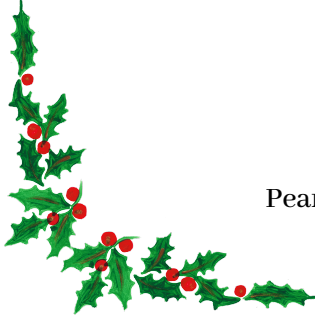
Freshly Baked Scones...

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

A Glass of our Famous Home Made Mulled Wine

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