

TEAS & COFFEES		A SELECTION OF FINGER SANDWICHES
Americano	€3.75	Morgan's salmon, cucumber & fresh dill mousse
Latte	€3.75	(1, 2, 5, 8 & 11)
Cappuccino	€3.75	Delicious Cajun chicken & red pepper pesto mousse
Espresso	€3.75	(1, 2, 8, 9 & 11)
Hot chocolate	€3.75	Traditional Irish egg & onion mousse (1, 2, 8 & 11)
Regular tea/coffee	€3.50	Mixed salad & mayonnaise mousse (1, 2, 8 & 11)
Herbal tea	€3.75	FROM THE BAKERY
Green, peppermint, jasmine, earl grey,		A selection of freshly prepared homemade plain & fruit
blackcurrent, camomile, summer fruits,		scones, served alongside fresh cream & strawberry
strawberry & mango, lemon & elderflower,		conserve (1, 2, 8, 10 & 11)
lemon & ginger and red berry fusion.		PATISSERIE
WINE BY THE CLASS		Chef's assortment of miniature desserts and pastries
WINE BY THE GLASS		(1, 2, 8, 10 & 11)
Red Malhae Madrigal Argentina	€7.50	All of our Afternoon Teas are alongside your choice of
Malbec, Madrigal, Argentina	€6.50	regular or herbal tea or freshly brewed coffee
Tempranillo, TLG, Spain		MINI GUESTS
Cabernet Sauvignon, Terranoble, Chile	€6.25	Finger sandwiches, mini patisserie treats & pink lemonade
Merlot, Herbe Sainte, France	€6.75	Please note mini guests are classified as aged 2 - 12 years
White		
Sauvignon Blanc, Terranoble, Chile	€6.25	Afternoon tea is €25.95 per guest, inclusive of a flute of bubbly
Chardonnay, Herbe Sainte, France	€6.75	Or €19.95 per guest without
Pinot Grigio, Bosco, Italy	€6.50	Mini guests are €9.95 per guest
Sauvignon Blanc, Te Pa, New Zealand	€10.00	ALLERGENS
Rosé & Sparkling		1. Eggs 2. Milk 3. Shellfish 4. Molluscs 5. Fish 6. Peanuts
Rosé	€6.50	7. Sesame 8. Soya 9. Sulphur Dioxide 10. Nuts
Teresa Rizzi Snipe of Prosecco	€12.50	11. Cereals containing gluten 12. Celery 13. Mustard 14. Lupin