



THE GRAND AFTERNOON TEA

MENU

SANDWICHES

Egg Mayonnaise on White Bread
Cheddar Cheese and Branston Pickle on Granary Bread
Smoked Salmon & Cucumber, Dill Cream Cheese on Granary Bread
Smoked Ham, Grain Mustard Mayonnaise on White Bread

HOME-BAKED SCONES

Buttery Dried Fruit Scones
with strawberry jam & clotted cream

HOME-MADE CAKE

Honey Tangerine & Cocoa Cake

SWEET DELICACIES

Kaffir Lime Financier
with rose raspberry cream, Madagascar vanilla bean ganache

Apple & Yorkshire Rhubarb Crumble
with juniper ganache & fennel chocolate crisp

70% Deltora Chocolate
with pepper mint ganache, Avola almond linzer

€22.00 PER PERSON (INC. VAT)

Includes Free Flowing of Freshly Brewed English Tea & Coffee

Or

One Choice of Coffee

Cappuccino / Caffè Latte / Hot Chocolate / Espressos

Or

One Choice of Mineral

Soft Drinks / Juices / Water

Food Allergies & Intolerances

Should you have any questions regarding the content or preparations of any of our food, please do not hesitate to ask one of our team members for assistance.

Please note our kitchen is not Gluten or Nut free environment, thus the meal is prepared in a shared kitchen and cross-contamination could occur despite following safe handling protocols.



THE GRAND AFTERNOON TEA

VEGAN & LACTOSE MENU

SANDWICHES

Sundried Tomato Pesto, Basil Oil, Sourdough Ciabatta
Vegan Cheese, Branston Pickle, Tomato Bread
Hummus and Sweet Red Pepper Wrap
Mushroom & Caramelised Onion Tart

HOME-BAKED SCONES

Lemon Scented Scones
with strawberry jam & coconut cream

HOME-MADE CAKE

Lemon & Coconut Milk Cake

SWEET DELICACIES

Kaffir Lime Financier
with rose raspberry cream, 80% Kumabo chocolate

Apple & Yorkshire Rhubarb Crumble
with juniper ganache & fennel chocolate crisp

70% Deltora Chocolate
with pepper mint ganache, Avola almond linzer

€22.00 PER PERSON (INC. VAT)

Includes Free Flowing of Freshly Brewed English Tea & Coffee

Or

One Choice of Coffee

Cappuccino / Caffè Latte / Hot Chocolate / Espressos

Or

One Choice of Mineral

Soft Drinks / Juices / Water

All the above ingredients are Vegan & Lactose Free

Food Allergies & Intolerances

Should you have any questions regarding the content or preparations of any of our food, please do not hesitate to ask one of our team members for assistance.

Please note our kitchen is not Gluten or Nut free environment, thus the meal is prepared in a shared kitchen and cross-contamination could occur despite following safe handling protocols.



THE GRAND AFTERNOON TEA

GLUTEN FREE MENU

SANDWICHES

Egg Mayonnaise on White Bread
Cheddar Cheese and Branston Pickle on Granary Bread
Smoked Salmon & Cucumber, Dill Cream Cheese on Granary Bread
Smoked Ham, Grain Mustard Mayonnaise on White Bread

HOME-BAKED SCONES

Lemon Scented Scones
with strawberry jam & coconut cream

HOME-MADE CAKE

Lemon & Coconut Milk Cake

SWEET DELICACIES

Kaffir Lime Financier
with rose raspberry cream, 80% Kumabo chocolate

Apple & Yorkshire Rhubarb Crumble
with juniper ganache & fennel chocolate crisp

70% Deltora Chocolate
with pepper mint ganache, Avola almond linzer

€22.00 PER PERSON (INC. VAT)

Includes Free Flowing of Freshly Brewed English Tea & Coffee

Or

One Choice of Coffee

Cappuccino / Caffè Latte / Hot Chocolate / Espressos

Or

One Choice of Mineral

Soft Drinks / Juices / Water

All the above ingredients do not contain Gluten

Food Allergies & Intolerances

Should you have any questions regarding the content or preparations of any of our food, please do not hesitate to ask one of our team members for assistance.

Please note our kitchen is not Gluten or Nut free environment, thus the meal is prepared in a shared kitchen and cross-contamination could occur despite following safe handling protocols.