

Takeaway Afternoon Tea



Executive Pastry Chef, Neil Ferguson, has created an artful afternoon tea with a colourful collection of sweet & savoury delights.

Sweet

HOMEMADE FRUIT SCONES

clotted cream | jam
1 | 2 | 11 | (V)

APPLE & CUSTARD CHOUX BUN

1 | 2 | 10 | 11

TRADITIONAL CARROT CAKE

cream cheese frosting
1 | 2 | 11

CHOCOLATE BROWNIE

milk chocolate & hazelnut
1 | 2 | 8 | 10 | 11

ALMOND FINANCIER

coffee & vanilla buttercream
1 | 2 | 10 | 11

BANANA MACARON

1 | 2 | 8 | 10

1 Eggs | 2 Milk | 3 Shellfish | 4 Molluscs |
5 Fish | 6 Peanuts | 7 Sesame | 8 Soya |
9 Sulphites | 10 Nuts | 11 Gluten |
12 Celery | 13 Mustard | 14 Lupin |
(V) Vegetarian

Savoury

IRISH BEEF PASTRAMI

pickled red onion | horseradish
mayo | focaccia
1 | 2 | 9 | 11 wheat | 13

SMOKED CHICKEN & SUN-DRIED TOMATO AIOLI

brioche bun
1 | 2 | 11 wheat | 13

SMOKED SALMON MINI BAGEL

lemon & chive cream cheese
1 | 2 | 5 | 11 wheat

GOAT'S CHEESE & CONNEMARA HAM WRAP

balsamic | rocket | tomato
1 | 2 | 9 | 11 wheat | 13

- Advance pre-ordering required.
- Pre-order closes at 5.00pm on Friday
Collection on Saturday or Sunday from
12.00pm - 3.00pm (Select availability at
time of booking)
- Price: €50 (2 person sharing)