18 61

KILLASHEE

Afternoon Tea

This tradition is believed to have been introduced by Anna, the 7th Duchess of Bedford in the early 19th century. The usual habit of serving dinner early left her hungry by late afternoon, so she ordered tea, bread and butter, and cakes to be served in her room, her legacy continues on to this day.

GOOD FOOD IRELAND®

FLAVOURED TEAS

CHAMOMILE FLOWERS (CAFFEINE FREE)
A classic herbal tea made from the scented flowers & leaves of the wild chamomile plant

CEDERBERG REDBUSH (CAFFEINE FREE)
A classic red rooibos tea made from the soft needle like leaves of the wild South African plant, aspalathus linearis

GREAT RIFT DECAF (BREAKFAST TEA)
Crafted using the finest teas from across East Africa & the great rift valley

JASMINE TEA PEARLS (GREEN TEA)
The mild sweetness of green tea combined with the soft floral notes of jasmine flowers

LEMONGRASS & GINGER (CAFFEINE FREE)
A warming herbal tea made with pure lemongrass & spicy ginger pieces

MAO FENG (GREEN TEA)
A pure green tea sourced from China where the very best teas of this variety are to be found

PEPPERMINT LEAVES (CAFFEINE FREE)
A classic herbal tea made from only the finest pure peppermint leaves

REDBERRY & FLOWER
Fruity, refreshing, rich in antioxidants and naturally caffeine free - a luxuriously smooth blend of sweet red berries and refreshing hibiscus

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VIRUNGA CHAI (SUGAR FREE)
The brightness and vitality of a supreme African black tea infused with an eclectic blend of herbs and spices

VIRUNGA EARL GREY (AFTERNOON TEA)
A scented pure origin tea, sourced from the finest tea gardens in rwanda

VIRUNGA (AFTERNOON TEA)
Sourced from tea bushes that grow slowly at high altitude & at relatively low temperatures, developing a great flavour

COCKTAILS

LONDON FRENCH

Tanqueray gin, lemon juice, sugar syrup, topped with Champagne

€17

SUNNY BAY

Smirnoff vodka, melon liquor, pineapple juice, cherry to garnish

€14

OCEAN BREEZE

Bacardi white rum, amaretto, blue curacao & pineapple juice

€14

NON-ALCOHOLIC COCKTAILS

SHIRLEY TEMPLE

Tanqueray gin 00, cranberry juice, orange juice, raspberry puree, lemon juice, orange peel to garnish

€10

Festive Afternoon Tea
€40 per person

Festive Sparkling Afternoon Tea
€45 per person
(Choice Between Glass of Prosecco or Mulled Wine)

VEGETARIAN & VEGAN MENU

Organic Cucumber with Herb Cream Cheese on White Bread (3W)

Grilled Courgette, Vegan Feta, Basil & Olive (3W)

Coronation Chickpeas, Corriander Cress, Golden Raisin on Brioche (3W)

Harissa Roasted Vegetable & Hummus Wrap (3W)

1) EGGS, 2) MOLLUSCS, 3) GLUTEN, 4) SULPHER DIOXIDE, 5) CELERY, 6) SESAME SEEDS, 7) MUSTARD,8) CRUSTACEANS, 9) LUPIN, 10) MILK, 11) NUTS, 12) SOYBEANS, 13) PEANUT, 14) FISH, A) ALMONDS, B) BARLEY, C) CASHEW, GF) GLUTEN FREE, O) OAT, R) RYE,V) VEGETARIAN, W) WHEAT

FRESHLY BAKED SWEET TREATS

Cranberry & Pistachio Mascarpone Choux
(1,10,11A,12)

Baileys Battenberg Cake
(1,3W,4,10,12)

Gingerbread Macaron
(1,10,11A,12)

Black Forest Brownie
(1,3W,10,11A,12)

Mini Mince Pies
(1,3W,4,10,11A,12)

SANDWICHES

Beetroot and Goats Cheese Tart
(1,3W,4,10)

Roast Turkey & Honey Glazed Ham, Wholegrain Bread, Cranberry Sauce
(3W,4,10)

Union Hall Smoked Salmon, Guinness & Treacle Bread, Caperberry (1,3W,4,10,14)

Spinach Tortilla Wrap with Lemon & Basil Chicken
(1,3W,4,7,10)

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