



# Festive Afternoon Tea

at Dunboynne Castle Hotel & Spa

## GOURMET Sandwiches

Honey Glazed Baked Ham  
*with winter leaves and wholegrain mustard on white bread*  
Contains allergens 2, 8, 9, 11, 11a, 13

Slow Cooked Roast Turkey Breast  
*with cranberry sauce on brown bread*  
Contains allergens 2, 8, 9, 11, 11a

Goat's Cheese, Roast Pepper & Red Onion Marmalade Tart  
Contains allergens 1, 2, 7, 8, 9, 10, 10b, 11, 11a

Irish Smoked Salmon  
*chives cream and cucumber on treacle brown bread*  
Contains allergens 1, 2, 5, 8, 9, 11, 11a, 11e, 13

Egg Mayonnaise & Truffle Salsa Wrap  
Contains allergens 1, 2, 8, 11, 11a, 13

## OUR Scones

Selection of Mini Scones  
*with chantilly cream and strawberry conserve*  
Contains allergens 1, 2, 9, 11, 11a

Vanilla Scones  
Contains allergens 1, 2, 11, 11a

Cherries & Dark Chocolate  
Contains allergens 1, 2, 9, 11, 11a

## SWEET Treats

Raspberry Meringue Tart  
Contains allergens 1, 2, 8, 11, 11a

Red Velvet Cake  
Contains allergens 1, 2, 8, 11, 11a

Coconut & Pineapple Snowball  
Contains allergens 1, 2, 9, 11, 11a

Christmas Pudding Truffle  
Contains allergens 1, 2, 7, 8, 9, 10, 11, 11a, 11b

Mini Mince Pie  
Contains allergens 1, 2, 8, 9, 10, 11, 11a

## SELECTION OF Teas

Peppermint

Rooibos

Irish Breakfast

Ginger & Lemongrass

Sencha Green

Chamomile

Earl Grey

Wild Berry

## COLLECTION OF Coffees

Americano

Flat White

Cappuccino

Espresso

Latte

Non dairy alternatives available

€37.00 per person

€45.00 per person with a glass of Prosecco

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## Drink Upgrades

### UPGRADE TO A Daytime Cocktail

Gin Bramble +€10.00  
*Tanqueray Gin, Lemon Juice, Berry Purée, Sugar Syrup, Soda Water*

Spicy Five Farms Latte +€10.00  
*Five Farms Liquor, Coffee, Milk, Nutmeg*

### UPGRADE TO A Gin & Tonic

Drumshambo Gunpowder, Poachers Light Tonic +€11.50

Ha'Penny, Poachers Elderflower Tonic +€10.50

Dingle Gin, Poachers Classic Tonic +€12.50

### UPGRADE TO Bubbles

Glass of Prosecco +€8.00

Mimosa +€10.00

Peach Bellini +€10.00

#### ALLERGEN LIST:

1. Eggs, 2. Milk, 3. Crustacean, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 10a. Pistachio, 10b. Almond, 10c. Hazelnut, 10d. Cashew, 10e. Pecan, 10f. Walnut, 11. Cereals containing Gluten 11a. Wheat, 11b. Barley, 11c. Spelt, 11d. Rye, 11e. Oats, 12. Celery, 13. Mustard, 14. Lupin  
Gluten Free Option available