



## Afternoon Tea



WATERFORD CASTLE  
*The Island Resort*



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### Savoury

Ballyhack Artisan Smoked Salmon, Lemon Cream Cheese,

Castle Brown Bread *f/she/d/e/cru/g*

Estate Honey Glazed Ham, Grain Mustard Mayonnaise

*mst/d/e/g*

Free Range Egg, Watercress, Scallions

*d/mst/sul/g/e*

Roast Chicken Provencale *d/sul/g*

Beetroot & Chick Pea Hummus, Black Sesame *g/se/sul/e*

### Sweet

Freshly Baked Fruit Scone, Preserve, Clotted Cream *e/d/g*

Raspberry Pistachio Financier *e/d/su*

Lemon Pound Cake, Citrus Ganache *e/d/g/sul*

Dark Chocolate Fondant, Tonka Bean Ganache *n/e/d/g*

Vanilla Rice Pudding, Pink Rhubarb *d*

Choux, Berry Compote, Vanilla Chantilly *e/d/g*

French Macaron *e/d/g/n*

Estate Honey Cheesecake, Ginger Crumb *e/d/g*

**Served with your choice of speciality tea or filter coffee.**

#### Allergens:

*g/gluten, se/sesame, n/nuts, c/celery, sul/sulphite,  
d/dairy, e/egg, mst/mustard, f/fish, cru/crustacean,  
mol/molluscs, she/shellfish, l/lupin*



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### ENGLISH BREAKFAST TEA

English Breakfast Tea incorporates a finely balanced blend of Assam & Ceylon teas to deliver a robust brew with a rich aroma and a deep amber colour.

### GREEN TEA

Green Tea has a soft, almost fruity aroma, with a sweet after tone.

### PEPPERMINT

Peppermint is uniquely crafted to create an intense, crisp and refreshing taste with a cooling finish that allows the exceptional mint flavour to shine.

### CAMOMILE FLOWERS

A pretty infusion, calming, soothing and with delicate elegant aromas.

### EARL GREY TEA

Sri Lankan Ceylon black tea with a citrus flavour featuring bergamot notes to create a smooth cup with crisp and zesty top notes and a floral aroma.

### BERRY TEA

This infusion is a refreshingly zesty combination of whole Blueberries, Hibiscus and Orange Peel creating a sweet, exhilarating, healthy blend.

### DARJEELING

It has a sophisticated, fruity taste and wonderfully complex, muscatel aromas.

*Add a glass of Prosecco €12.50 or Champagne €25*