



Afternoon Tea

AT FERRYCARRIG

AFTERNOON TEA AT THE FERRYCARRIG 3.00 – 5.00PM

TEA SANDWICHES

MEYLER'S SMOKED SALMON
ON FERRYCARRIG GUINNESS BREAD,

CUCUMBER & EGG MAYONNAISE,

ROSSLARE CRAB ON BROWN BREAD,

ROAST IRISH CHICKEN
& SMOKED BACON IN TARRAGON MUSTARD

ALLERGEN LIST FOR SANDWICHES
(1,2,4,10-WHEAT,12,13)

PASTRIES

CHOCOLATE DIPPED FLORENTINE

BAILEYS CREAM PROFITEROLE

GREENHILL FARM
STRAWBERRY & RASPBERRY PAVLOVA

HOUSE BANANA BREAD &
HAZELNUT CHOCOLATE

HOUSE BAKED SCONES,
WEXFORD RASPBERRY PRESERVE,
LEMON CURD, CLOTTED CREAM

ALLERGENS FOR PASTRIES (1,2,7-ALMOND,9,10-WHEAT,13)

CAKE STAND FOR 1 PERSON €19
CAKE STAND FOR 2 PERSONS €33

AFTERNOON BUBBLES
ENJOY A SNIPE OF PROSECCO €8.50

LOOSE TEA SELECTION

DARJEELING

A MEDIUM BODIED, ELEGANT AND AROMATIC SECOND FLUSH
DARJEELING (JUNE/JULY HARVEST). A VERY REFINED CUP WHICH
IS SILKY SMOOTH AND DELIGHTFULLY BALANCED

EARL GREY BLUE FLOWER

THE TYPICAL CITRUS FLAVOUR COMES FROM THE ADDITION OF
NATURAL BERGAMOT FLAVOUR. THIS VERSION IS WITH
CORNFLOWERS, SMALL BLUE MALLOW FLOWERS
AND OF COURSE THE TYPICAL BERGAMOT ESSENCE.

IRISH BREAKFAST TEA

THE RESULT IS THE CHARACTERISTIC DARK BROWN/BLACK LEAF
AND THE ROBUST AND PRONOUNCED FLAVOURS TYPICAL OF
BLACK ASSAM TEAS. THE BLEND IS RICH AND COPPER RED WITH
THE FLAVOUR BEING STRONG AND FULL BODIED.

JAPANESE SENCHA GREEN TEA

SENCHAS ARE ONE OF THE MOST POPULAR TEAS IN JAPAN. THE
TASTE IS GRASSY FRESH, WITH HINTS OF SEAWEED
AND VERY SATISFYING.

ROOIBOS LEMON – CAFFEINE FREE

WONDERFUL REFRESHING ROOIBOS WITH A MILD CITRUS AND
PEACH TASTE WITH LEMONGRASS, LEMON PEEL, MINT,
ORANGE FLOWERS, SAFFLOWERS AND NATURAL AROMA.

ALLERGEN INFORMATION

1. MILK 2. EGGS 3. CRUSTACEANS 4. FISH 5. MOLLUSCS 6. PEANUTS 7. NUTS
8. SESAME 9. SOYA 10. CEREALS CONTAINING GLUTEN 11. CELERY 12. MUSTARD
13. SULPHUR DIOXIDE 14. LUPIN

GF = GLUTEN FREE, GF+ = CAN BE ADAPTED TO GLUTEN FREE, V= VEGETARIAN