



FESTIVE AFTERNOON TEA AT THE FERRYCARRIG
3.00 – 5.00PM

TEA SANDWICHES

SPICED BEEF, PICKLE & HORSERADISH CRISP BREAD

EGG & CUCUMBER & DIJONAISE ON WHITE

MEYCLERS SMOKED SALMON & CAPERS,
BROWN BREAD

TURKEY & CRANBERRY MAYO, GUINNESS BREAD

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

PASTRIES

FESTIVE MINCE PIE

BAILEYS CREAM PROFITEROLE, CHOCOLATE SAUCE

MERINGUE PUFF, LEMON CURD

HOUSE PLUM PUDDING, CLOTTED CREAM

MACAROON

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