

AFTERNOON TEA

menu

RASPBERRY SORBET & ROSEWATER WHITE CHOCOLATE GANACHE

refreshing raspberry sorbet served with a delicate rosewater white chocolate ganache (7)

EXOTIC FINGER BAR

lime sponge layered with passion fruit gel, piña colada crémeux and coconut whipped ganache, coated in pale green white chocolate and finished with fresh raspberries (1a,3,7,6)

RED BERRY TART

red sablé tart filled with almond cream, white chocolate namelaka and raspberry confit, topped with fresh berries (1a,3,7,8)

LAVENDER PAVLOVA

crisp meringue with delicate lavender cream and fresh berries (3,7)

MARBLE LEMON & MATCHA TEA CAKE

light lemon sponge marbled with matcha and finished with a delicate citrus glaze (1a,3,7)

TRADITIONAL FRUIT SCONE

classic baked scone with raisins served with berry compote & fresh cream
House berry compote and lightly whipped cream (1a,3,7)

SMOKED SALMON BLINI, CREAM CHEESE (1a)

CHICKEN & SPRING ONION MAYO, MINI BRIOCHE BUN (1a,12)

HONEY GLAZED LIMERICK HAM, RED ONION RELISH ON BROWN SODA BREAD (1a,12)

TURKEY, BRIE & CRANBERRY CROISSANT (1a,3,8)



CASTLETROY PARK
HOTEL & LEISURE CLUB

