

Afternoon Tea

AT THE FERNHOUSE

AFTERNOON TEA €45 PER PERSON
CHAMPAGNE AFTERNOON TEA €65 PER PERSON
RARE CHAMPAGNE AFTERNOON TEA €68 PER PERSON



FREE RANGE EGG MAYONNAISE

on a soft brioche navette

GUINNESS SMOKED SALMON BY KISH FISH

with lemon & dill cream cheese and cucumber

BASIL CHICKEN & SUNDRIED TOMATO

with spinach & toasted pumpkin seed on a spinach tortilla



EARL GREY & RHUBARB PANNA COTTA

topped with a zesty rhubarb compote

PISTACHIO ÉCLAIR

filled with fresh Irish cream & glazed with pistachio chocolate

LEMON & POPPYSEED CUPCAKE

with mascarpone lemon curd

DARK CHOCOLATE & SEA SALT MOUSSE

in an edible chocolate shell



A SELECTION OF BUTTERMILK SCONES

with Glenilen clotted cream & Avoca jam

**SERVED WITH YOUR CHOICE OF LOOSE LEAF TEA
OR COFFEE FROM OUR BARISTA**

with thanks to our partners at

Veuve Clicquot

*Please ask a member of staff for allegern information.
A service charge of 10% applies to tables of six or more.*

Afternoon Tea

AT THE FERNHOUSE

WHY NOT ADD...

ASPARAGUS, SPINACH AND FETA TART	€6
LAMBAY ISLAND DRESSED CRAB, TOASTED BRIOCHE	€8
WELSH RAREBIT, SOURDOUGH	€5
GUINNESS SMOKED SALMON, STOUT BREAD	€7

CLEMENT & PEKOE TEA

BREAKFAST BLEND II

A blend of Ceylon and Assam teas

ASSAM CORRAMORE

This is a bright, clear Assam, perfect for an afternoon tea

EARL GREY

Naturally flavoured black tea blend perfumed with bergamot oil

ORGANIC SENCHA

From the Zhejiang province in China

SUMMER FRUIT BLEND

A fruity mix of raspberry and strawberry

MANGO & PASSIONFRUIT

A deep, dark tropical blend

ORGANIC CAMOMILE

Whole flower camomile gives you a calming cup of serenity

ORGANIC PEPPERMINT

A fresh, clean cup of organic peppermint

BUBBLES

VEUVE CLICQUOT BRUT NV €20

VEUVE CLICQUOT BRUT ROSÉ €23

with thanks to our partners at

Veuve Clicquot