



FAITHLEGG



AFTERNOON
TEA



A Refreshing Essence of the Season to Cleanse Your Palate

Morning Bake of Buttermilk & Fruit Scones

Served with fresh cream and a selection of homemade preserves

(1 wheat, 3, 7)



Roast Chicken in Pesto Mayo on a Mini Bagel

Cucumber & Red Pepper on Tomato Bread

Spiced Egg & Crispy Onion Mayonnaise in a Mini Navette

Smoked Salmon with Crème Fraiche on Homemade Brown Bread

Honey Roasted Ham with Wholegrain Mustard & Cheddar Cheese

(1 wheat, 3, 4, 7, 8 possible traces of walnut and almond, 10)



Lime Pannacotta with Strawberry & Faithlegg Gin Jelly

Almond Macaron

Cocoa Glazed Hazelnut Sable & Chocolate Mousse Dome

Cherry Choux Bun Au Craquelin with Namelaka & Cream Filling

Strawberry Italian Meringue Tart

(1 wheat, 3, 5, 7, 8 possible traces of walnut and almond)



Cake Selection

Fresh cakes made in house daily





Champagne
Afternoon Tea
€55pp

Prosecco
Afternoon Tea
€48pp

Gin & Tonic
Afternoon Tea
€48pp

Traditional
Afternoon Tea
€38pp

Selection of Organic Herbal Teas

Our herbal teas are sourced from local company Trá Teas who lovingly hand blend their range of loose leaf artisanal teas in Dunhill, Co. Waterford.

Options include:

Chinese Sencha

Herbal Infusion

Peppermint

Earl Grey

Irish Breakfast

Fruity Blood Orange



Coffees

Our coffee bean is hand roasted by Coffee House Lane in Waterford; it is a mix of Colombian & Brazil Arabica bean



Allergen Information

Please note the numbers attached to menu items are the allergens present in this dish. If you have any dietary or allergen requirements, please inform your server and we will do our best to accommodate you.

1 - Cereals Containing Gluten, 2 - Crustaceans, 3 - Eggs, 4 - Fish, 5 - Peanuts, 6 - Soya Bean, 7 - Milk, 8 - Nuts, 9 - Celery, 10 - Mustard, 11 - Sesame Seeds, 12 - Sulphites, 13 - Lupin, 14 - Molluscs

