



Sally's  
TEA ROOM  
@  
THE CARRIGALINE COURT HOTEL

## CHRISTMAS AFTERNOON TEA

### SWEET

#### TRIPLE CHOCOLATE YULE LOG

Chocolate Sponge filled with a Milk Chocolate Icing coated in a Dark Chocolate Ganache and topped with White Chocolate Shavings (1a)(3)(7)

#### LEMON & WINTER BERRY CHEESECAKE

Light Lemon Cream Cheesecake topped with a Mulled Wine & Winter Berry Gel served with a Fruit Coulis (7)(1a)(12)(6) *Gluten*

#### WARM MINCE PIE CROWNS

Delicious shortcrust pastry pies with a mince filling (1a)(1c)

#### RED VELVET CAKE

Layers of Red Velvet Sponge topped with Fresh Zingy Redcurrants and a Cream Butter Icing Filling (7)(3)(1a)

#### FRESHLY BAKED FRUIT & PLAIN SCONE

Accompanied by Fresh Whipped Cream & Jam Preserves (1a)(7) *Gluten*

### SAVOURY

#### CHICKEN AVOCADO & POMEGRANATE

Open Sandwich on Homemade Brown Soda Bread with a Tarragon Mayonnaise (1a)(1d)(3)(7)

#### ROAST TURKEY & HAM

With a Chestnut & Sage Stuffing (1a)(1d)(7)

#### AWARD WINNING MCCARTHYS SPICED BEEF

Served in a Mini Brioche Bun served with Rocket Leaves and a Horseradish Slaw (1a)(7)(12)

#### RED ONION & BRIE TART

Baked Tartlet of Wicklow Brie with a Red Onion and Fig Jam (1a)(3)(7)

€30pp  
INCLUDING A  
COMPLIMENTARY  
GLASS OF  
FESTIVE FIZZ

#### ALLERGENS

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats 2. Crustacean 3. Egg, 4. Fish, 5. Peanuts (ground nuts) 6. Soybeans 7. Milk & products thereof, Lactose 8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h) Macadamia (tree nuts). 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur Dioxide/Sulphites 13. Molluscs 14. Lupines.