



Sally's

TEA ROOM

THE CARRIGALINE @ COURT HOTEL

Sally's

TEA ROOM

THE CARRIGALINE COURT HOTEL

SWEET

TRIPLE CHOCOLATE ROULADE

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

LEMON & WINTER BERRY CHEESECAKE

Light Lemon Cream Cheesecake topped with an Autumn Berry Gel served with a Fruit Coulis (1a)(3)(7)

ASSORTED CHOUX AU CRAQUELIN

Light Choux Pastry filled with Assorted Fillings (1a)(3)(7)

RED VELVET CAKE

Layers of Red Velvet Sponge with a Cream Butter Icing Filling (1a)(3)(7)

FRESHLY BAKED FRUIT & PLAIN SCONE

Accompanied by Fresh Whipped Cream & Jam Preserves (1a)(3)(7)

SAVOURY

SMOKED CHICKEN

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

HAM CHEESE PLOUGHMAN

Finger Sandwich of Slow Cooked Ham, Red Cheddar Cheese, Branston Pickle (1a)(6)(7)(12)

PRAWN COCKTAIL BASKET

Shredded Iceberg, Cantaloupe Melon, Marie Rose Sauce, Lemon Zest in a Beetroot Tuille (1a)(2)(3)

RED ONION & BRIE TART

Baked Tartlet of Wicklow Brie with a Red Onion and Fig Jam (1a)(7)(12)

AFTERNOON TEA
€30 PER PERSON

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.

Please leave a review on [Tripadvisor](#)

Follow on social media & share your experience



@carrigcourt

@carrigcourt

@carriglinecourt

Search Carrigaline Court

for news, updates & events visit

WWW.CARRIGALINECOURT.COM