



Sally's

TEA ROOM

THE CARRIGALINE @ COURT HOTEL

SWEET

LEMON & WHITE CHOCOLATE IVORY CAKE

with Mixed Berry Coulis *(Gluten Free) (7)*

LEMON CURD MARBLE CHEESECAKE

drizzled with a Blackcurrant Coulis *(1a)(3)(7)*

ASSORTMENT OF MACARONS *(3)(5)(6)(7)(8g)*

STRAWBERRY & VANILLA YOGHURT CAKE

with a Berry Compote *(7)*

FRESHLY BAKED FRUIT & PLAIN SCONES

served with Whipped Cream & Jam Preserves *(1a)(3)(7)*

SAVOURY

CHICKEN CORONATION

served with Shredded Baby Gem Leaf in a Glazed Brioche Petite Bap *(1a)(3)(7)*

OPEN SMOKED SALMON

with Chive Cream Cheese & Pea Cress *(1a)(1d)(4)(7)*

EGG WITH A TRUFFLE MAYONNAISE

with Shredded Scallion & Fresh Dill *(1a)(3)(7)*

OPEN SPICED BEEF

with Celeriac Remoulade *(1a)(7)(10)(12)*

AFTERNOON TEA €30 PER PERSON

FANCY AN EXTRA SPECIAL TREAT?

Furlan Frizzante Prosecco	€35
Parés Baltá organic Cava	€55
Pannier Brut Champagne	€85
Moët & Chandon Champagne	€105

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.

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