

# COCKTAIL AFTERNOON TEA

## PARTERRE BITES

### BOILIE GOATS CHEESE LOLLIPOPS

Co Meath Farm Chives (2)

### MINI ROASTED VEGETABLE QUICHE

Greek Feta (1a, 2, 5, 7, 12)

### CRISPY LOCAL HAM HOCK

Lakeshore Grain Mustard Aioli (1a, 2, 3, 5, 7, 12)

**Suggested Cocktail Pairing: First Date**

Limoncello, Watermelon Syrup, Mint, Prosecco, Topped with Watermelon Soda

## PARTERRE PANTRY

### MINI IRISH SMOKED SALMON BAGEL

Classic Mini Bagel | Dill & Lemon Whipped Cream Cheese (1a, 2, 5, 9, 12)

### CORONATION CHICKEN BREAST

Curry Spiced Aioli | Soft Brioche | Fresh Coriander (1a, 2, 5, 7, 12)

### PESTO & MOZZARELLA FOCACCIA

Sundried Tomato Tartar | Basil Pesto | Herb Focaccia (1a, 2, 5, 6 (Cashew/Pinenut), 7, 12)

### SMASHED AVOCADO BRUSCHETTA

Focaccia Crouton | Pico de Gallo Salsa | Fresh Basil Pesto (1a, 2, 7, 12)

**Suggested Cocktail Pairing: Blackberry Bubbles**

Berry infused Gin, Blackberry Puree, Lime Juice, Ginger Liqueur, Mint, Topped with Grapefruit Soda

## PARTERRE SWEET TREATS

### LEMON MERINGUE TARTLET

Zesty Lemon Curd | Shortcrust Pastry | Italian Meringue (1a, 2, 5, 7)

### CHOCOLATE GINGER CAKE

Whipped White Chocolate Ganache (1a, 2, 5, 7)

**Suggested Cocktail Pairing: First Kiss**

Baileys, Galliano Vanilla Liqueur, Cream, Milk, Red Berry Marmalade

Afternoon Tea with a choice of one paired cocktail €46pp.

€5 supplement if you wish to choose a cocktail from our full cocktail list.

Afternoon Tea only €37pp.

Allergens: 1 = Wheat - a Wheat flour b. Semolina c. Wholemeal d. Wheat Bran e. Rye, 2 = Milk, 3 = Mustard, 4 = Celery, 5 = Eggs, 6 = Nuts, 7 = Soybean, 8 = Crustacean, 9 = Fish, 10 = Mollusc, 11 = Sesame Seeds, 12 = Sulphur Dioxide and Sulphites, 13 = Peanuts, 14 = Lupin a. Barley b. Oats