

FESTIVE AFTERNOON TEA

Oak Smoked Salmon

Lakeshore mustard, treacle bread, lemon gel. (1, 6, 10, 11, 12, 13, 14)

Classic Egg Mayonnaise and Cress

White bread (1, 3, 10, 11, 14)

Roast Chicken and Chive Mayonnaise

Wholemeal bread (1, 3, 5, 10, 11, 12, 14)

Feta and Tomato

Pumpkin seed bread (1, 5, 6, 10, 11, 12)

Éclair

Orange-infused Jivara chocolate, whipped ganache and orange gel, topped with an orange glaze and crispy balls (1, 3, 10, 11)

Black Forest

Dark sweet cherry mousse layered with kirsch-soaked chocolate sponge, cherry filling, rich chocolate mousse, and a touch of vanilla cream (1, 3, 10, 11, 12)

Christmas Tree

Cinnamon and vanilla flavoured granny smith apple compote covered with Madagascar vanilla bavaois and mild spiced Christmas cake (1, 3, 5, 10, 11, 12)

Cheesecake Pot

A luxurious cheesecake with Achill Island sea salt caramel sauce, layered with praline and Chantilly cream, served in a chocolate pot (3, 5, 11)

Banana Bread

Soft moist rich banana bread (1, 3, 10)

Home Made Scones

Buttermilk and cranberry scones (1, 10, 11, 12)

CLASSIC AFTERNOON TEA

75
per person

CHAMPAGNE AFTERNOON TEA

from 98
per person

Glass of Laurent Perrier Brut 26

Glass of Laurent Perrier Rosé 36

PLEASE NOTE

Afternoon Tea will contain nuts.

Allergens: 1. Gluten 2. Peanuts 3. Soybeans 4. Crustaceans 5. Nuts 6. Sesame Seeds 7. Molluscs
8. Celery 9. Lupin 10. Eggs 11. Milk Dairy 12. Sulphur Dioxide 13. Fish 14. Mustard

The Shelbourne Hotel makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As the Shelbourne prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reaction that may occur.