



THE
LORD MAYOR'S
LOUNGE



CLASSIC AFTERNOON TEA

Oak Smoked Salmon

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

Classic Egg Mayonnaise and Cress

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

Roast Chicken and Basil Pesto Mayonnaise

Brioche. (1, 3, 10, 11, 14)

Ardsallagh Feta, Tomato and Roast Pepper

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

Banana Bread

Soft banana bread. (1, 3, 10)

Baked Scones

Buttermilk and raisin scones. (1, 10, 11, 12)

New York-Style Cheesecake

A rich, velvety baked Madagascar vanilla cheesecake with blueberry coulis and an Oreo crust. (1, 3, 10, 11)

Blackberry Flower Tart

Blackberry and almond frangipane tart with smooth crème pâtissière and sweet blackberry compote. (1, 3, 5, 10, 11, 12)

Pistachio Chocolate Opera

Elegant layers of light pistachio sponge with rich Valrhona 62% dark chocolate and silky pistachio ganache. (1, 3, 5, 10, 11, 12)

Calamansi Éclair

A delicate choux pastry filled with bright and refreshing calamansi citrus cream, finished with a sleek glaze and Valrhona 33% Opalys chocolate. (1, 3, 10, 11, 12)

CLASSIC AFTERNOON TEA

79
per person

CHAMPAGNE AFTERNOON TEA

from 102
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.