

## ~ OSCAR WILDE AFTERNOON TEA ~

### SAVOURY

Free Range Coronation  
Chicken Sandwich (2, 4,7)

Egg & Chive Brioche Bun (2,4,7)

Honey Baked Gammon & Wholegrain Mustard  
Stout Wheaten Bread (2,4 7,9,14)

Irish Smoked Salmon Buttered Loaf (2,4,7)

### SCONES

Plain or Fruit Scone  
(2,4,7)

*Served with Lough Erne  
Strawberry & Raspberry Jam,  
Irish Clotted Cream &  
Ballyrashane Butter*

### SWEET FANCIES

Valrhona Dulcey Banoffee (2,4,7)

Chocolate Marquise (4,7)

Seasonal Fruit Bavarois (4,7)

Chefs Favorite Bakewell Tart (2,4,7,10,)

### LOOSE LEAF TEA SELECTION

#### Rhubarb Cream (Granny's Garden)

*A creamy sweet rhubarb infusion to satisfy the palette.  
Brewing time: 8 to 10 minutes*

#### Peach and Ginseng Oolong

*A flavoured Oolong with ginger, peach, marigold petals  
and ginseng. Brewing time: 3 to 4 minutes*

#### Sweet Nana

*Nana (Arabic: na'na' - also known as Moroccan Mint) is a  
large-leafed, aromatic mint plant with a high percentage of  
essential oils. Sweet, spicy and very, very refreshing.  
Brewing time: 5 to 8 minutes*

#### Morning Dew

*A fascinating composition with large leaf Sencha, delicately fruity  
aromas and petals to make it an unforgettable experience.  
Brewing time: 2 to 3 minutes*

#### Earl Grey

*A refreshing black tea, blended with oil from a rind of the  
bergamot orange. It is highly aromatic and the perfect  
accompaniment with afternoon tea  
Brewing time: 3 to 4 minutes*

#### Irish Breakfast

*Specially selected for its powerful, spicy Assam which produces  
a tea with a delicious and intense flavour. A very popular classic.  
Brewing time: 3 to 4 minutes*

#### Irish Whiskey Cream

*The extravagant flavour of Irish whisky with a hint of cocoa  
blended with an intensely malty Assam tea.  
Brewing time: 4 minutes*

#### Ginger Orange Chai

*A superb ginger & orange Chai tea.  
Brewing time: 3 to 4 minutes*

#### Rooibos Strawberry and Cream

*A delicious infusion of soft tasting Rooibos with fruity  
strawberries and a dash of cream. Brewing time: 5 to 8 minutes*

#### English Breakfast

*A gentle Ceylon Tea with the unmistakeable sparkling and lively  
fragrance of the island of Sri Lanka  
Brewing time: 3 to 4 minutes*

### AFTERNOON TEA - £25PP

*We prepare food from scratch in our kitchen, and wheat flours and nut products are used throughout the day. If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request.*

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

*For your convenience, a 10% gratuity will be added to your final food bill. Gratuities can be adjusted or removed at your discretion.*

# UPGRADE YOUR AFTERNOON...

## SPARKLING AFTERNOON TEA - £33PP

Add a touch of sparkle to your Traditional Afternoon Tea with a glass of Valdo Prosecco Spumante.

## G & TEA - £35PP

Afternoon Tea and Gin. Choose from one of the three gin based cocktails below:

- Lough Erne Gin: Boatyard Gin, enhanced with local botanicals and served with Elderflower Tonic.
- Boatyard Bramble: Boatyard Gin mixed with Chambord and served with a hint of fresh lemon.
- Tom Collins: This is the very definition of balance and simplicity, Gin and Vermouth.

## CHAMPAGNE AFTERNOON TEA - £39PP

Elevate your Traditional Afternoon Tea to a glamorous level with an elegant glass of Billecart-Salmon Brut Reserve, NV. Champagne. This French champagne is balanced with refreshing apple and delicate floral aromas.

### GENTLEMAN'S AFTERNOON TEA - £32PP

#### TO START

Chicken Dim Sum (1,2,4,5,13)  
Duck Spring Rolls (2,4,7,13)  
Salted Chili Chicken Strips (1,2,4,7,9)  
Kimchi (1,9,13)  
Ballymaloe Relish (9)  
Chilli Dressing (12,13)

#### ASSORTED SANDWICHES

Free Range Coronation Sandwich  
(2,4,13)  
Egg & Chive Brioche Bun (2,4,7)  
Honey Baked Gammon & Wholegrain  
Mustard, Stout Wheaten Bread  
(2,4,7,9,14)  
Irish Smoked Salmon Buttered Loaf  
(2,4,7)

#### SWEET TASTERS

Valrhona Dulcey Banoffee  
(2,4,7)  
Chocolate Marquise (4,7)  
Seasonal Fruit Bavarois (4,7)  
Chefs Favorite Bakewell Tart  
(2,4,7,10,)

## ENCHANTMENT

### AFTERNOON TEA (CHILDREN AGED 3-11 YEARS)

Carrot & Cucumber Sticks • Homemade Hummus (12) • Nutella & Toast (7,10,13)  
Honey Roast Ham & Cheese on White Bread (2,7,9,13)  
Strawberry / Chocolate Milk Shake (7) • Meringue (4) • Seasonal Fruit Bavarois (4,7)  
Chantilly Cream & Mini Marshmallows (7) • Dipped Strawberry (7)

£12 per child

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