

Please choose from one of the following three Afternoon Tea experiences below, each priced at £25 per person. Turn over for a selection of delectable loose leaf tea options which will accompany your choice. Should you wish to upgrade your experience you will find a range of tempting upgrades also available.

~ TRADITIONAL ~

SAVOURY

- Roast Turkey with Herb Stuffing and Cranberry Sandwich (1, 2, 4, 5, 7)
- Irish Smoked Salmon and Cream Cheese Wrap on Wheaten Bread (1, 2, 4, 5, 8)
- Honey Baked Gammon and Wholegrain Mustard Mayo on White Bread (1, 2, 3, 4, 5, 7)
- Egg and Chive Spinach Roll (1, 2, 4, 5, 7)

SCONES

- Traditional Fruit Scone (1, 2, 5)
- Floury Plain Scone (1, 2, 5)
- Served with homemade Lough Erne Preserves, Irish Clotted Cream and Ballyrashane Butter*

SWEET FANCIES

- Ruby Chocolate Marquise (1, 2, 5, 6, 7, 9, 10)
- Raspberry Bavaois (1, 2, 5)
- Spiced Orange and Vanilla Panacotta (1, 2, 5, 7)
- Carmel Zephyr Banoffee (1, 2, 5, 7, 9, 10)

~ VEGAN AND VEGETARIAN ~

SAVOURY

- Cranberry, Rocket and Spiced Tofu Wrap (1, 7)
- Cucumber - Lettuce - Tomato Vegan Mayo (1, 7)
- Spinach and Corn Patti (1, 7)
- Toasted Olive and Sundried Tomato Bruschetta (1, 3)

SCONES

- Homemade Gluten Free Scones (7)
- Served with homemade Lough Erne Preserves*

SWEET FANCIES

- Christmas Mixed Fruit Cake (1, 6, 7, 10)
- Apple Crumble (1, 6, 9, 10)
- Carrot Cake (1, 7, 10)
- Flap Jack (6)

~ COELIAC ~

SAVOURY

- Roast Turkey and Cranberry Sandwich (2, 5)
- Smoked Salmon (2, 5)
- Honey Baked Gammon and Wholegrain Mustard Mayo on White Bread (2, 3, 5)
- Egg and Chive (2, 5)

SCONES

- Homemade Gluten Free Scones (7)
- Served with homemade Lough Erne Preserves and Irish Clotted Cream*

SWEET FANCIES

- Festive Carrot Cake (2, 5, 10)
- Cinnamon Apple Crumble (2, 5, 6, 9, 10)
- Flap Jack (6)
- Homemade Mixed Fruit Cake (2, 5, 6, 7, 10)

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) Wheat, (2) Milk, (3) Mustard, (4) Celery, (5) Egg, (6) Almonds, (7) Soya, (8) Crustacean, (9) Pistachio, (10) Walnuts

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

LOOSE LEAF TEA SELECTION

Rhubarb Cream (Granny's Garden)

A creamy sweet rhubarb infusion to satisfy the palette.

Brewing time: 4 to 5 minutes

Peach and Ginseng Oolong

A flavoured Oolong with ginger, peach, marigold petals and ginseng. Brewing time: 4 to 5 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 6 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

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: 5 to 6 minutes

Rooibos Strawberry and Cream

A delicious infusion of soft tasting Rooibos with fruity strawberries and a dash of cream. Brewing time: 4 to 5 minutes

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

Combine two all-time classics:

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

- 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 a soft mousse which leads to a long creamy finish.

GENTLEMAN'S AFTERNOON TEA - £32PP

TO START

Chicken Dim Sum (1, 2, 3, 5)
Duck Spring Rolls (1, 2, 3, 4, 5)
Southern Fried Chicken Drum Sticks (1, 2, 3, 5)
Beef Burger Slider (1, 2, 3, 4, 5)
Kimchi (3, 4)
Ballymaloe Relish
Chilli Dressing

ASSORTED SANDWICHES

Smoked Salmon (1, 2, 3)
Smoked Free Range Chicken & Bacon
(1, 2, 3, 5)
Egg & Chive (1, 2, 3, 5, 6)
Home Baked Gammon & Cream Cheese
(1, 2, 3, 4, 5)

SWEET TASTERS

Ruby Chocolate Delight
(1, 2, 5, 6, 10)
Dark Cherry Cake with
Glazed Walnut (1, 2, 5, 6, 10)
White Chocolate Bon Bon
(1, 2, 5, 6, 10)

CYGNETS AFTERNOON TEA (CHILDREN AGED 3-11 YEARS)

Look out for Swans on Castle Hume Lough, while enjoying The 'BIG' Experience designed exclusively for our younger guests:

ASSORTED FINGER SANDWICHES

Peanut Butter and Jelly
(1, 2, 5, 6)

Nutella and Toast
(1, 2, 5, 6)

Cheese
(1, 2, 5)

Served with a Chocolate or Strawberry Milkshake (2) - £12 per Cygnet

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