

Afternoon Tea

AFTERNOON TEA MENU

Smoked Salmon and chive cream on house made brown bread.

Ardsallagh goat's cheese and red onion marmalade on Focaccia bread.

Smoked Chicken with marinated sun ripened tomato mayonnaise on plain pan.

Original and Smoked Gubbeen cheese on oak cake cracker.



Mini Fruit Scones with Strawberry Jam and Cream.



Walter Raleigh Eton Mess
Chocolate Dipped Strawberries
Cheesecake
Mini Crème Brule Tart

*"There is no trouble so great or grave that cannot be much
diminished by a nice cup of tea. "*

~Bernard-Paul Heroux.

Menu continued on the next page below...

The Walter Raleigh Hotel



For reservations & enquiries please call 024 92011
Visit www.walterraleighhotel.com

Afternoon Tea

AFTERNOON TEA MENU CONTINUED

LOOSE TEA SELECTION

Walter Raleigh Luxury Loose Tea

A "true" tea flavour, full yet naturally smooth and sweet.

Apple and Elderflower

With a blend of fruit , spices and flowers this a unique after taste of fruit infusions.
(caffeine and Tannin free)

Rooibos Tea

This exquisite tea combine apricot , Rosehip peels , Cranberries , Goji berries , Mallow blossom Kiwi bits and ginseng roots to give an entirely unique flavour.

TEAS SERVED FROM A HAND STITCHED SILKEN PILLOW

Earl Grey Tea

This classic tea combines sweet and spicy strength with a note of bergamont and a fresh citrus taste.

Lemon Tea

A mild light green tea with a zingy refreshing taste.

Green Tea

From the gardens of Yunnan province yielding a fruity freshness with a sweet after taste.

Menu continued on the next page below...

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AFTERNOON TEA MENU CONTINUED

TEAS SERVED FROM A HAND STITCHED SILKEN PILLOW

Camomile Tea

A subtle blend of flavoursome fruits , herbs and petals , renowned for its soothing qualities and delicate flavours.

Kusmi Tea

A Russian blend of lemon , grapefruit , vanilla spices with a scent of bergamont.

A LITTLE ADDED EXTRA

La Riva Frati Prosecco Di Valdobbiadene €31.00

By the glass €8.00

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