



THE BARTON ROOMS

Festive Afternoon Tea

To Start

Creamy Roast Turkey & Tarragon Salad Wrap
(1 Wheat, 2)

Brie & Parma Ham, Fig Jam on Home-made Grilled Brioche
(1 Wheat, 2, 4, 13)

Smoked Salmon & Prawn in Marie Rose Sauce on Homemade Brown Bread
(1 Wheat, 2, 3, 4, 9, 10)

Pastries

Orange & Cranberry Fruit Cake Loaf
(1 Wheat, 2, 4, 11, 13)

Homemade Warm Mince Pies
(1 Wheat, 2, 4, 11, 13)

Fruit Scones topped with Jam & Cream
(1 Wheat, 2, 4, 11, 13)

Desserts

Mulled Wine Macarons
(1 Wheat, 2, 4, 5 Almond)

Pear & Chestnut Mont Blanc Tartlet
(1 Wheat, 2, 4, 5, 13)

Pistachio and Rose Choux
(1 Wheat, 2, 4, 5 Pistachio)

Chocolate Royal, Hazelnut Praline
(1 Wheat, 2, 4, 5 Hazelnut)

Selection of Teas including Blooming Speciality Teas

Lily & Roses - Rose Flavour
Blood Moon - Jasmine Flavour
Minty Sedation - Mint Flavour
Mutuality - Earl Grey Flavour

€45

Ask your server to upgrade to Champagne or Prosecco by the glass or bottle.

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



BARBERSTOWN CASTLE
HOTEL