



WINE SELECTION

WHITE WINES

	<i>Glass</i>	<i>Bottle</i>
J De Villebois <i>Sauvignon Blanc, France</i>	€8.70	€32.00
Hunky Dorey <i>Sauvignon Blanc, New Zealand</i>	€9.50	€36.00
Patriarche <i>Chardonnay, France</i>	€8.70	€32.00
Forte Alto <i>Pinot Grigio, Dolomiti, Italy</i>	€8.50	€30.00
Joseph Cattin <i>Riesling, Alsace, France</i>	€9.00	€32.00

RED WINES

	<i>Glass</i>	<i>Bottle</i>
Bouchard Aine <i>Pinot Noir, Beaune, France</i>	€8.70	€32.00
Chateau Fontrace <i>Merlot, Corbieres, France</i>	€8.70	€32.00
Cranswick Estate <i>Shiraz, South Australia</i>	€8.70	€34.00
Finca Antigua <i>Cabernet Sauvignon, Spain</i>	€9.00	€36.00
Chakana <i>Malbec, Mendoza, Argentina</i>	€9.50	€38.00
Lopez De Haro <i>Tempranillo, Rioja-Crianza</i>	€9.50	€38.00



The Killarney Park

AUTUMN AFTERNOON TEA





TEA SELECTION

Irish Breakfast Tea

A gentle tea with an unmistakable sparkling and lively flavour of Ireland.

Irish Afternoon Gold

This Tea has a pleasant and relaxing effect. A True Classic in Ireland.

Earl Grey Darjeeling

A richly aromatic Autumn Darjeeling blended with refreshing citrus aroma of Bergamot.

Green Dragon

A rare pleasure of tea connoisseurs when the typical light tartness of Green Tea joins with a flurry of freshness.

Red Fruit

Fruity, Tangy Red Berries and Currants – an infusion like a homemade Red Fruit Jelly.

Mint

The relaxing flavour of Mint with a new dimension on freshness with Lemon Grass.

Fruit Camomile

A deliciously wholesome infusion with the gentle sweetness of Orange Petals.

Jasmine Pearls

A gentle flavour of Jasmine petals blended with China Tea.

Irish Whiskey Cream

A Hotel favourite black Assam tea flavoured with Whiskey and Chocolate.

Wild Cherry

A extravagantly blended India tea with the full aroma of sun-ripened Japanese wild Cherries.

Lavender Harmony

Lavender, Thyme & Lemon myrtle to help gain inner balance.

Granny's Garden

Made with Fruity fresh Rhubarb and rounded off with the delicate sweetness of Vanilla.



SAVOURIES

Roast Beef on Grilled Ciabatta *with Red Onion Marmalade*

Crabmeat Salad on Toasted Brioche *with Salmon Caviar*

Bacon & Spinach Quiche *with Smoked Salmon and Horseradish*

Prawn Cocktail *with Avruga Caviar*

Classic Egg and Cucumber *on White Toast*

Home Baked Honey, Mustard & Clove Ham
with Emmental Cheese & Red Onion Marmalade

PASTRIES & CAKES

Granny Smith Tart *with Caramel*

Fig & Violet Clafoutis **Choux Bun**

Blackberry Macaroon

Crèmeux from Gairdín **Chocolate with Maldon Salt**

Freshly baked Fruit & Plain Scones
& Pear & Vanilla Brioche

Served with Clotted Cream, Strawberry Preserve and Lemon Curd

€32.50 per person

Complimented with a Glass of Furlan Spumante Prosecco €14.00

Complimented with a Glass of Piper Heidsieck Champagne €17.50



All of our Meat, Fish, Tea and Coffee are sustainably certified.