



## WINE SELECTION

### WHITE WINES

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

### RED WINES

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



*The*  
*Killarney Park*

AFTERNOON TEA





## TEA SELECTION

### Irish Breakfast Tea

*A gentle tea with an unmistakeable 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

*An 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

**White Chocolate & Mandarin Gateaux**

**Coconut & Tonka Bean Macaroon**

**Summer Strawberry & Basil Tart**

**Chocolate, Hazelnut & Passion Fruit Financier**

**Freshly Baked Fruit & Plain Scones**

*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*

