DRUIDS GLEN

HOTEL & GOLF RESORT

FESTIVE *Afternoon Tea*



€45.00 PER PERSON

Saavoury Corner

SANDWICHES

Glazed Ham, Dijon and Wicklow Baun
Cranberry Relish and Watercress on Focaccia
1 – Wheat,3,6,7,9,10,12

Whipped Macroom Ricotta, Walnut and Pickled Pear
With Spinach, Burnt Honey, on Blaa Guette
1 – Wheat, 7,8-Walnut,12

Smoked Trout, Beetroot and Horseradish Cream
With Goatsbridge Caviar on Brioche Roll
1 – Wheat,3,4,6,7,10,12

Turkey, Truffle and Watercress
With Smoked Onion Mayonnaise on White Bloomer
1 – Wheat,3,6,7, 10,12



BAKED GOODS FROM HUGO'S PANTRY

Caramelised Onion and Hegarty's Cheddar Scones
With Irish Creamery Butter, Ballymaloe Relish
1 – Wheat,3,6,12

Spiced Apple and White Chocolate Scones
With Clotted Cream, Irish Creamery Butter, Abbeyleix Preserves
1 – Wheat,3,7,12

Sweet Treats

Christmas Pudding Choux
Spiced Diplomat
1 – Wheat,3,6,7,8(Walnut/Pecan/Almond/Hazelnut), 12

Pear Snowflake Cube
Brown Butter, Hazelnut Mousse
1-Wheat,3,6,7,8 (Hazelnut),12

Yule Log
Whipped Baileys, Mico Sponge, Candy Cap
1-Wheat3,6,7,12

Pistachio Raspberry Tart
Preserved Raspberry, Matcha Cream
1 – Wheat, 3, 6, 7, 8 (Pistachio),12

Enhance your experience with a glass of Champagne ***– €65.00 per person.***

The above may contain the following Allergens from this List:
1-Cereals cont. Gluten, 2-Crusteaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery,10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs