

THE TERRACE LOUNGE



afternoon tea

served from 2.30pm to 6pm

herbert park afternoon tea

€ 23.50 per person

selection of finger sandwiches:

(smoked salmon, cucumber, ham and egg mayonnaise)

freshly baked scone with clotted cream & strawberry preserve

vegetarian puffs

miniature pastries

choice of speciality teas & coffee

afternoon tea royale

€ 32.50 per person

all the above served with a prosecco royale

beverages

selection of eilles flavoured teas:

camomile, earl grey, peppermint, rooibos vanilla,

green, summer berry, spicy black chai

€ 4.70

filter coffee per pot

€ 4.70

cappuccino

€ 4.25

espresso

€ 3.75

double espresso

€ 4.25

hot chocolate

€ 4.25

latte

€ 4.25

this menu contains allergens. should you require advice please ask a staff member

all the above prices are quoted per person

charges apply for car parking, please pay at hotel reception prior to departure

we respectfully ask that all children remain seated and under adult supervision whilst dining

in the terrace lounge area

All our fresh meat and seafood are traceable irish origin and sourced from the highest quality irish suppliers

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soups

vegetarian soup of the day, homemade brown bread	þ8.00
seafood chowder with garlic croutons, homemade brown bread	þ9.00
french onion soup, baked gruyere crouton	þ8.50
<i><u>herbert park special</u></i>	
half sandwich of tuna, chicken or ham, cup of soup of the day, mixed salad	þ10.50

sandwiches & paninis

roast chicken panini, sweet pepper & mature irish cheddar	þ10.50
tipperary ham panini, cheddar cheese and tomato relish	þ10.50
seeded bagel tuna melt with sliced tomato & spring onions	þ10.95
roast beef & fried onion rings, celeriac remoulade on brown bread	þ13.50
smoked salmon with crème fraîche, capers and lemon on brown bread	þ13.00

salads

grilled goats cheese salad, roasted beetroot, garlic croutons	þ13.00
caesar salad with cajun chicken and parmesan cheese	þ14.50
nicoise salad with tuna, egg, black olives, french beans & artichokes	þ12.95

desserts

warm chocolate fudge pudding, fresh berries, vanilla ice cream	þ8.00
apple tart fin, carmelita ice cream, butterscotch sauce	þ8.00
raspberries with oatmeal cookie crumble & mint diplomat cream	þ8.00
vanilla crème brulee, berry compote, homemade shortbread	þ8.00
fresh fruit salad, ice cream or cream	þ8.00
cheese board: comté (may 2011), sainte-maure de touraine, roquefort, brie, cashel blue, grapes, walnuts, chutney, biscuits	þ12.00

many of the above dishes are gluten free, please ask your server for advise