



## MAJORS ROOM FESTIVE MENU

**CHAMPAGNE FESTIVE AFTERNOON TEA €55.00pp**  
Served with Glass of Henroit Champagne, Brut

**FESTIVE AFTERNOON TEA €40.00pp**

Smoked Turkey with Cranberry  
Cream Cheese, pickled Fennel & Creme Fraiche  
Smoked Salmon, Lemon & Creme Fraiche  
Roast Ham, Grape Mustard, Apricot Chutney  
Egg Mayonnaise  
Cranberry & Orange with Mulled Wine Foam  
Chocolate & Orange Madelines  
Opera Gateau  
Raspberry & Vanilla Custard Tart  
Gingerbread Men  
Almond & Cinnamon Sponge  
Homemade Preserves, Clotted Cream, Lemon Curd  
Contains: Nuts, Gluten, Dairy, Eggs, Seeds, Fish, Mustard, Celery, Cereals

**SINGLE SCONE €5.75**  
Homemade Scone, Clotted Cream and Jam  
Contains: Nuts, Gluten, Dairy, Eggs, Cereals

**DOUBLE SCONE €9.50**  
Homemade Scone, Clotted Cream and Jam  
Contains: Nuts, Gluten, Dairy, Eggs, Cereals

**MOUNT JULIET MINCE PIES**  
Served with Chantilly Cream  
Single €4.50 - Double €7.50  
Contains: Nuts, Gluten, Dairy, Eggs, Cereals

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**DUNCANNON SMOKED SALMON €15.50**  
Creme Fraiche, Guinness Brown Bread and Lemon  
Contains: Fish, Molluscs, Shellfish, Dairy, Wheat, Gluten, GFA\*

**CLASSIC GRILLED CHEESE AND HAM €12.50**  
On Sourdough, Bread, Pickled Onion and Apricot Chutney  
Contains: Gluten, Dairy, Eggs, Nuts, Mustard, Soya

**SOUP OF THE DAY €7.75**  
Served with Homemade Brown Bread

**PRAWN COCKTAIL €15.50**  
Served with Homemade Brown Bread  
Contains: Molluscs, Shellfish, Egg Wheat, Nuts Gluten, GFA\*

**CHARCUTERIE BOARD € 15.50**  
Cured Meats, Marinated Vegetables, Sourdough Bread  
Contains: Gluten, Dairy, Coriander, Celery, Soya

**GOATS CHEESE SALAD € 12.00**  
Pear, Walnuts, Beetroot and Balsamic Vinaigrette  
Contains: Dairy, Celery, Mustard, Nuts, GFA\*

**SWEET POTATO FRIES € 5.50**  
Served with Sweet Chilli Sour Cream

## DESSERTS

### SELECTION OF FARMHOUSE CHEESE €14.95

Served with Crackers & Chutney  
Contains: Wheat, Dairy, Eggs, Sesame, Nuts, Soya



### ETON MESS €9.50

Mixed Berries, Vanilla Cream & Meringue  
Contains: Dairy, Eggs

### CHOCOLATE FONDANT €9.50

Served with Vanilla Ice Cream  
Contains: Eggs, Nuts, Gluten

## BEWLEYS HERBAL AND FRUIT INFUSION TEA SELECTION

Rooibos & Blood Orange  
Lemon & Elderflower  
Summer Fruit  
Green Sencha  
Peppermint

Ginger & Lemongrass  
Strawberry & Mango  
Caramel Snap  
Earl Grey  
Chamomile

## COFFEE SELECTION

### COFFEE €4.50 EACH

Cafe Latte  
Americano  
Cappuccino  
Hot Chocolate  
Mocha

### COFFEE LIQUOR €9.50 EACH

Irish Coffee  
French Coffee  
Italian Coffee  
Baileys Coffee  
Calypso Coffee

## WINES

### Sparkling Wines

	Glass / Bottle
Conti D'Arco Prosecco, Brut	€9.50 / €49.00
Cremant de Bourgogne, Brut	€11.50 / €69.00
Henriot, Champagne, Brut	€18.50 / €99.00

### White Wines

Kapuka, Sauvignon Blanc, Marlborough, New Zealand	€9.00 / €36.00
Zenato, Pinot Grigio, 2014, Campania, Italy	€10.00 / €40.00
Bourgogne Kimmeridgen, Chardonnay, France	€13.00 / €52.00

### Red Wines

Il Bucco, Montepulciano D'abruzzo, Italy	€9.00 / €36.00
Neropasso, Veneto, Italy	€10.50 / €45.00
Darrenburg, Cabernet Sauvignon, Australia	€12.00 / €48.00
Domaine Bousquet, Malbec, Mendoza, Argentina	€10.00 / €40.00