



Sally's
TEA ROOM
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THE CARRIGALINE COURT HOTEL

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SAVOURY

OPEN PRAWN, SALMON & AVOCADO SANDWICH (1a)(2)(4)(7)

SWEET PEA & LEEK TART

in a Warm Savoury Pastry Shell (1a)(7)

SLOW COOKED SPICED BEEF WRAP

with Caramelized Red Onions, Rocket & Horseradish Slaw (1a)(7)(12)

WHIPPED GOATS CHEESE

served in a Savoury Beetroot & Black Sesame Tuille (1a)(7)

SWEET

RASPBERRY & VANILLA CHEESECAKE (1a)(7)

TRIPLE CHOCOLATE MOUSSE CAKE (1a)(3)(7)

SELECTION OF FLAVOURED MACAROONS (3)(6)(7)(8a)

OPERA CAKE

layers of Almond Sponge, Coffee Syrup,
Ganache and French Buttercream (1a)(3)(6)(7)

SELECTION OF HOMEMADE SCONES

with Cream & Strawberry Preserves (1a)(3)(7)

Served with your choice of Hot Beverage

Selection of Teas - choose from our wide range of tea options

Selection of Fresh Roasted Coffee including Americano, Café Latte,
Cappuccino, Espresso

AFTERNOON TEA €30 PER PERSON

BUBBLES (PER BOTTLE)

Furlan Frizzante Prosecco €35

Parés Baltà Organic Cava €55

Pannier Brut Champagne €85

Moët & Chandon Champagne €105

ALLERGENS

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats
2. Crustacean
3. Egg
4. Fish
5. Peanuts (ground nuts)
6. Soybeans
7. Milk & products thereof, Lactose
8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h) Macadamia (tree nuts)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur Dioxide/Sulphites
13. Molluscs
14. Lupines

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