

# AFTERNOON TEA MENU



CARTON HOUSE

1739

WELCOME TO YOUR  
CARTON HOUSE  
AFTERNOON TEA EXPERIENCE.

Sit back, relax and imagine times past as you savour your afternoon tea delicacies in the original kitchen and Stewarts Room of Carton House.

Dating back to 1739, many of the unique features of this busy manor house kitchen still exist today. Designed and installed by John Hodges & Sons of Westmoreland Street in Dublin, the original stove that you can see here in the Stewarts Room was used to boil gallons of hot water required daily to ensure the smooth running of the FitzGerald family manor house. Lady Emily had twenty three children so one can imagine the amount of boiling water required to keep all of these little ones washed and fed!

Today, as you enjoy your afternoon delights, we invite you to wonder and imagine times past. Prepared by our dedicated team of culinary experts, afternoon tea at Carton House is a treat like no other. Choose from our wide selection of speciality teas, barista coffee or decadent champagne cocktails made by our highly experienced team.

Please don't hesitate to ask a member of the team should you have any particular dietary requirements or if there is anything we can do to make your afternoon tea experience more enjoyable today.

Carton, a pause in time like no other.

## AFTERNOON TEA

Glazed Limerick ham with aged cheddar  
on champagne bread  
(1, 2, 8, 10, 11)

Wild Irish smoked salmon with lime and  
dill cream cheese on saffron bread  
(1, 2, 5, 8, 10, 11)

Organic duck egg mayonnaise with chive oil  
on white bread  
(1, 2, 8, 10, 11)

Cucumber and chive crème fraîche  
on spinach bread  
(1, 2, 8, 10, 11)

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Tonka bean cream filled strawberry  
(1, 2, 11)

Ricotta panacotta, candy beetroots  
and whiskey strawberry  
(1, 2, 10, 11)

Victoria sponge cake with strawberry  
and orange cream  
(1, 2)

Strawberry mascarpone, orange jelly,  
balsamic and caramel glass  
(1, 2, 10, 11)

White chocolate cheesecake  
with red velvet and strawberry  
(1, 2)

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Plain and fruit mini scones  
(1, 2, 11)

Clotted cream, poached strawberry  
and orange preserves  
(2)

Allergens: 1. eggs 2. milk 3. shellfish 4. molluscs 5. fish  
6. peanuts 7. sesame 8. soya 9. sulphur dioxide 10. nuts  
11. cereals containing gluten 12. celery 13. mustard 14. lupin

## SPECIALITY COFFEE

Cappuccino  
Two shots of espresso with velvety textured milk

Latte  
Two shots of espresso with silky textured milk  
for a smoother taste

Flat white  
Two shots of espresso with silky textured milk  
for a bodied experience

Americano  
A perfectly balanced fusion of hot water and espresso

Espresso  
A shot of strong, highly aromatic coffee  
with a rich thick crema

Double espresso  
A double shot of strong, highly aromatic coffee  
with a rich, thick crema

Macchiato  
A single shot of espresso topped with a kiss of  
silky smooth textured milk

Hot chocolate  
A steaming hot and lusciously smooth chocolate drink

White hot chocolate  
As luxurious as a regular hot chocolate just  
a little sweeter and more indulgent

We offer a wide selection of milk options, please ask your server.

## TEA SELECTION

Speciality loose leaf tea  
Our house tea selection is Bewleys Irish afternoon tea

**Choose from:**

- Peppermint
- Camomile
- Ginger and lemongrass
- Rooibos blood orange
- Green sencha
- Oriental beauty
- Elderflower and lemon
- Lapsang souchong
- Strawberry and mango
- Strawberry and kiwi
- Earl grey
- Irish breakfast
- Irish afternoon

# BUBBLES

## CHAMPAGNE

Veuve Clicquot

Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat.

The refined finish echoes a smoky note.

Glass €16.50 | Bottle €85

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## SPARKLING WINE

Bortolotti Prosecco Spumante

Elegant and fresh with floral aromas of hedgerow blossoms, white fruits and a creamy persistent mousse

Glass €10 | Bottle €48

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## COCKTAILS

Pink Gin Fizz

Beefeater pink gin, raspberry purée and rosé champagne

€18.00

Pear and Honey Fizz

Pear vodka, honey syrup, lime juice and champagne

€18.00

