



CARTON HOUSE  
A FAIRMONT MANAGED HOTEL



## Festive Afternoon Tea

A 10% discretionary service charge will be applied to your final bill.

## Classic Menu

Honey baked Irish ham and Smoked Knockanore cheddar  
Dijon mustard

Smoked salmon finger  
Caper cream cheese

Rush cucumber  
Minted Macroom buffalo ricotta

Free range turkey  
Apricot stuffing, cranberry mayo



Cranberry scones  
Clotted cream, organic jam

Selection of teacakes  
Orange drizzle  
Fruitcake  
Traditional Battenberg



Carton House chocolate mousse tree

Gingerbread macarons

Orange, pear and cinnamon trifle

Mince pie

# Vegetarian Menu

Clongill duck egg  
Truffle, watercress, tarragon, mustard mayonnaise

Dubliner cheddar  
Pickled red onion, cranberry relish, rocket

Rush cucumber  
Minted cream cheese

Whipped feta  
Pickled beets and walnut on Guinness and treacle bread



Cranberry scones  
Clotted cream, organic jam

Selection of teacakes  
Orange drizzle  
Fruitcake  
Traditional Battenberg



Carton House chocolate mousse tree

Gingerbread macarons

Orange, pear and cinnamon trifle

Mince pie

# Vegan Menu

Rush cucumber  
Mint, dairy free cream cheese

Vegan cheddar  
Pickled red onion, cranberry relish, rocket

Apple, pine nut and celeriac remoulade  
Watercress

Vegan tartlet  
Whipped vegan feta, pickled beets, walnut



Cranberry scones  
Vegan cream, organic jam

Selection of teacakes  
Orange drizzle  
Carrot  
Chocolate



Spicy chocolate mousse  
Cherries

Gingerbread macarons

Orange, pear and cinnamon trifle

Mince pie

# Gluten Free Menu

Honey baked Irish ham and smoked Knockanore cheddar  
Dijon mustard

Smoked salmon finger  
Caper cream cheese

Rush cucumber  
Minted Macroom buffalo ricotta

Free range turkey  
Apricot stuffing, cranberry mayo



Scones  
Clotted cream, organic jam

Selection of teacakes  
Orange drizzle  
Carrot  
Chocolate



Carton House chocolate mousse tree

Gingerbread macarons

Orange, pear and cinnamon trifle

Mince pie