CARTON HOUSE
A FAIRMONT MANAGED HOTEL

CARTON HOUSE FESTIVE AFTERNOON TEA



Fairmont

HISTORY

The Gold Salon

The Gold Salon dates back to 1739 and is said to be one of the most beautiful rooms in Ireland. the ceiling features baroque plasterwork which was designed by the LaFrancini brothers and represents the Courtship of the Gods. It features 24 cherubs who are all individually designed, making no two the same. The organ was installed in 1857 and was hydraulically powered by a stream that used to flow under the old house. The mechanics are still there today and with a little work it could be fully functional. The stunning mirrors in the Gold Salon are all magnified and tilted. This clever feat of engineering meant that guests of the Fitzgerald's would not strain their necks while admiring the ceiling.

The Drawing Room

The Drawing room was created out of the old entrance hall and was used as the original library. The design of the ceiling displayed circular lines characteristic of the Tudor – Gothic style that were deemed conducive to study. It is said to have been where the Fitzgerald family would wait to greet the Duchess with each of her newborns.

WELCOME

As you join us for Afternoon Tea, you are seated in the rooms that originally entertained aristocratic visitors to Carton House.
As you gaze up at the gilded ceiling of the Gold Salon, the exquisite coving of the Drawing Room, or out into the floral abundance of the Rose Gardens and beyond, these are the same views that have captivated visitors to Carton House for over 200 years.

Afternoon Tea first became a popular custom during the Georgian period, and was seen as the most stylish way for the Lady of the House to entertain.

You can almost hear the swishing of the taffeta skirts and laughter of Lady Emily and her guests as you enter this special and unique place.

Today we are reimagining this as a contemporary luxury experience.

Enjoy the aroma of speciality Ronnefeldt, the finest tea sourced from artisan tea gardens across Asia. Take a sip from your bespoke bone china cup and be transported to days gone by, when tea was a ritual to be truly savoured, a special occasion to be shared with those closest to you.

Festive Afternoon Tea €75 per guest

Prosecco Festive Afternoon Tea €85 per guest

Champagne Festive Afternoon Tea €95 per guest

Festive Children's Afternoon Tea, 12 years old & under, €50 per child

The Iconic Afternoon is also available in vegetarian, vegan and gluten-free option.

Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.
We also have an allergen matrix available via this QR Code.

A 12.5% service charge will be applied to your final bill.

COCKTAILS

CHAMPAGNE COCKTAILS



French 75 28
Tanqueray Gin 10, lemon juice, sugar, champagne



Cognac Champagne 33
Hennessy VSOP, sugar, Angostura Bitters, champagne



Golden Monarch 29
St Germain, Violet Gin, orange bitters, rose prosecco

COCKTAILS



Emily's Orchard 19
Johnnie Walker Black, apple juice, cinnamon syrup, lime juice



The Marquis 22
Bulleit 95 Rye, Aperol, St Germain, camomile & honey syrup, pineapple juice, lemon juice

OLD FASHIONED 21
An elevated Old Fashioned crafted with premium American Rye Whiskey
Eagle Rare 10y, sugar, Angostura Bitters



Smoke in the Library 21
Green Spot, espresso, pumpkin spice syrup, chocolate bitters



Secrets of Leinster 18
Glenmorangie, Mure, lemon juice, lavender syrup, honey syrup, egg white

FESTIVE MENU

Poached turkey
Apricot aioli, dried cranberries, crispy sage, toasted brioche finger

Glazed ham and Knockanore cheddar
Spiced Granny Smith chutney, Dijon mayo, white sliced bread

Smoked salmon
Lemon & black pepper cream cheese, salmon caviar, capers, Guinness bread

Coronation curried egg
Chives, poppy seed navette

Cucumber
Lemon & dill whipped cream cheese, wholegrain bread

Buttermilk Scones
Plain scone, mixed peel & cranberry scone, Irish cheddar scone,
clotted cream, fruit jam, lemon curd

Selection of teacakes
Christmas mince pie, ambassador cake, cinnamon Victoria sponge

Baileys gift box
Salted caramel centre

Clementine & ginger cheesecake bauble

Hazelnut & blackcurrant bell

FESTIVE MENU

Gluten free

Poached turkey
Apricot aioli, dried cranberries, crispy sage, toasted brioche finger

Glazed ham and Knockanore cheddar
Spiced Granny Smith chutney, Dijon mayo, white sliced bread

Smoked salmon
Lemon & black pepper cream cheese, salmon caviar, capers, Guinness bread

Coronation curried egg
Chives, poppy seed navette

Cucumber
Lemon & dill whipped cream cheese, wholegrain bread

Buttermilk Scones
Plain scone, mixed peel & cranberry scone, Irish cheddar scone,
clotted cream, fruit jam, lemon curd

Selection of teacakes
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FESTIVE MENU

Plant based

Celeriac remoulade
Toasted pinenuts, sourdough

Whipped vegan feta
Roasted beetroot, dried cranberries, sourdough

Avocado
Tomato & pickled onion , wholemeal

Cucumber
Mint mayo

Lemon hummus
Crunchy vegetables

Scones
Plain scone, mixed peel & cranberry scone
fruit jam, plant based cream

Selection of teacakes
Ambassador cake, cinnamon Victoria sponge

Meringue
Apple & cinnamon

Dark chocolate dome
Raspberry, crème Chantilly

CHILDREN'S FESTIVE MENU

aged 12 years old & under

Peanut butter and jelly

Limerick ham & Knockanore cheddar,
mayo

Feighcullen Farm turkey
Mayo, iceberg

Hazelnut & chocolate sandwich

Classic Buttermilk Scones
clotted cream, fruit jam, lemon curd

Jamie Dodger

Vanilla and raspberry cupcake
creamy frosting

Reindeer rocky road

Santa's Christmas cookie

TEA SELECTION

We are delighted to partner with *RONNEFELDT* for The Festive Afternoon Tea at Carton House, A Fairmont Managed Hotel.

Tea is cultivated in many parts of the world. This is why they have high standards regarding quality and taste when they select their producing countries. Ronnefeldt works together with their suppliers, the NGO Ethical Tea Partnership and the Childaid Network foundation to improve social and environmental standards in the tea growing countries so that they can continue offering our clients delicious, premium quality Ronnefeldt teas for many years to come.

Ronnefeldt

At Carton House, our coffee beans and tea leaves are 100% ethically farmed and sustainable from the world's best regions.

TEA SELECTION

Black Tea

Irish breakfast tea
India
Specially selected strong and spicy Assam teas make for the delicious and intense flavour of this popular classic.

Darjeeling summer gold
India
An elegant with a delicious aroma of muscatel - in an absolute class of its own, this summer plucking is ideal for tea connoisseurs who like their tea little stronger

Earl grey
India
A fragrantly gentle plucking from the Himalayan highlands, close to the district capital Darjeeling

Irish whiskey cream
India
A full bodied Assam blend tea expertly infused with smooth and fragrant aromas of Irish whiskey and cocoa

Green Tea

Green dragon
China
A rare pleasure for tea connoisseurs when the typical light tartness of green tea joins with a flurry of freshness.

Morentau
China
A fascinating tea composition with Sencha, flower petals and the deliciated, fruity flavour of mango and lemon

Jasmine tea
China
Delicated jasmine fragrance over a China green tea harvested in the summer.

HERBAL INFUSIONS

Fruity camomile
Bitter-sweet camomile complemented with aromatic orange peel

Refreshing mint
The typical flavour of mint with a new dimension in freshness with lemon grass.

Herbs & ginger
The very first sip radiates a pleasant warmth, swathed in an unusually delicate and rich herbal flavour.

Granny's garden
Flavoured fruit infusion with rhubarb and cream flavour.
Fruity fresh rhubarb flavour rounded off with the delicate sweetness of Bourbon vanilla.

Red fruit
Flavoured fruit infusion with raspberry and cherry flavour.
Fruitily tangy berries - an infusion just like homemade red fruit jelly.

Rooibos vanilla
Flavoured herbal infusion with vanilla flavour.
Sweetly creamy vanilla accentuates the rich flavour of this South African herbal infusion.

Tangy lemon
Flavoured fruit infusion with lemon flavour.
Sparkling, fruity lemon freshness that tingles on the tongue.

ALTERNATIVE HOT BEVERAGES

Cappuccino	Double espresso	Café latte
Americano	Flat white	Hot chocolate

WINE LIST

SPARKLING & CHAMPAGNE

150 ml I 750 ml

Perlage Spumante Brut Canah, DOCG 13.5 I 75
Veneto, Italy

Henriot Brut Souverain, NV 26 I 130
Champagne, France

Henriot Brut Rose, NV 29 I 160
Champagne, France

WHITE WINE

150 ml I 750 ml

Pinot Grigio, Colle del Principe 11.5 I 55
Veneto, Italy - *Pinot Grigio*

Sauvignon Blanc, Domaine Saint Marc 11 I 49
Pays D'Oc, France - *Sauvignon Blanc*

Escapada, Casa Santos Lima 10 I 46
Vinho Verde, Portugal - *Loureiro, Trajadura*

Côtes du Rhône, Olivier Ravoire 13 I 61
Rhône Valley, France - *Viognier, Grenache, Clairette*

RED WINE

150 ml I 750 ml

Alizée, Les Deux Cols 15.5 I 69
Rhône Valley, France - *Syrah, Grenache, Cinsault*

Farnio Rosso Piceno, Garofoli 12.5 I 59
Marche, Italy - *Sangiovese, Montepulciano*

La Mascota, Mascota Vineyards 13 I 62
Mendoza, Argentina - *Malbec*

Reserve Saint Marc, Foncalieu 11.5 I 49
Pays D'Oc, France - *Merlot*

WINE LIST

ROSÉ WINE

150 ml I 750 ml

Côtes de Provence Rosé, Château Sainte Croix 13 I 58
Provence, France - *Cinsault, Syrah, Cabernet Sauvignon*

Clos Mireille, Domaines Ott 115
Provence, France - *Cinsault, Grenache, Syrah*

NON-ALCOHOLIC WINE

150 ml I 750 ml

Domaine de la Prade, OddBird, Red 38
Languedoc-Rousillon, France - *Merlot, Syrah*

Domaine de la Prade, Organic, White 38
Languedoc-Rousillon, France - *Chardonnay*

Domaine de la Prade, OddBird, Sparkling 9 I 45
Veneto, Italy

Extensive wine and champagne list available from your server.

SOFT DRINKS

200 ml

Soft drinks 4.6

Carton House lemonade 5.2
Pink or cloudy

MINERAL WATER

330 ml I 750 ml

Still water 4 I 8

Sparkling water 4 I 8