



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 covings 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 10% 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



Free range egg

truffle, tarragon mayonnaise, watercress

Organic Irish cucumber

minted cream cheese

Honey roasted ham

smoked Knockanore cheddar, Pommery mustard mayonnaise

Feighcullen Farm turkey

apricot and chestnut stuffing on brioche, cranberry mayo

Dublin smoked salmon

horseradish cream and pickled red onion on homemade Guinness and treacle bread



Classic Buttermilk Scones

Comte cheese, plain and cranberry

Selection of teacakes

carrot cake, Ruby Tuesday Velvet cake, Victoria sponge



Sweet like cinnamon

apple layer cake with cinnamon, inspired by Lana Del Rey's famous song "Radio", "Now my life's sweet like cinnamon"

Hermes handbag

peanut butter ganache, a chocolate handbag, in the shape of "The Kelly" Hermes handbag, Princess Grace also loved peanut butter

Orange chocolate cheesecake

orange chocolate, designed in the shape of an orange, inspired by Stanley Kubrick's "A Clockwork Orange"





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.



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 delicated, 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.
Fruity 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

Americano

Double espresso

Flat white

Café latte

Hot chocolate





WINE LIST



SPARKLING & CHAMPAGNE

150 ml | 750 ml

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

Henriot Brut Souverain, NV 26 | 130
Champagne, France

Henriot Brut Rose, NV 29 | 160
Champagne, France

WHITE WINE

150 ml | 750 ml

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

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

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

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

RED WINE

150 ml | 750 ml

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

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

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

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





WINE LIST



ROSÉ WINE

150 ml | 750 ml

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

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

NON-ALCOHOLIC WINE

150 ml | 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 | 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 | 750 ml

Still water 4 | 8

Sparkling water 4 | 8





CHILDREN'S FESTIVE MENU



aged 12 years old & under

Peanut butter and jelly

Organic Irish cucumber,
minted cream cheese

Feighcullen Farm turkey
apricot and chestnut stuffing on brioche, cranberry mayo

Hazelnut & chocolate sandwich



Classic Buttermilk Scones
clotted cream, lemon curd



Gingerbread man

Ruby Tuesday Velvet cake
cream cheese icing

Reindeer rocky road

Santa's Christmas cookie

