



**Unwind and Share Cherished Moments
with Friends & Family
over our**

Festive Afternoon Tea

1pm – 3pm

December 1st 2025 to January 6th 2026

€30 per person

€39 per person with Bubbles

Afternoon Tea Menu

Savoury:

Irish Oak Smoked Salmon (Contains 1(W)(O) ,2, 8, 12, 13)
Homemade Wheat Brown Soda, Crème Fraiche, Pickles, Red Onion

Brioche Slider (Contains 1(W), 8, 10, 13)
Slow Roasted Turkey, Herb Stuffing, Baked Ham, Cranberry Sauce

Arklow Bay Cheddar & Onion Buttermilk Scone (Contains 1(W), 2, 8, 13)
Slow Cooked Irish Beef Rib, Horseradish Cream,
Red Onion Marmalade. Rocket

All Butter Baked Croissant (Contains 1(W), 2, 8)
Wicklow Ban Brie, Kynochs Spiced Apple Chutney, Rocket & Chestnut

Homemade Buttermilk Scone
Fresh Cream, Arklow Bay Mixed Berry Jam, Butter
(Contains 1(W), 2, 8, 13)

Traditional Mince Pie (Contains 1(W), 2, 8, 13)

Mini Christmas Pudding , Brandy Icing, (Contains 1(W), 2, 8, 13)

Sweets:

Gingerbread Cake (Contains 1(W), 8, 13)

Cranberry & Orange Marmalade Tea Cake (Contains 1(W), 2, 8, 13)

‘Eggnog’ Cheesecake Mousse with Toasted Chestnut (Contains 1(W), 2, 8, 13)

Chocolate Cinnamon Crinkle Cookie (Contains 1(W), 8, 13)

Delicate French Macaron (Contains 2, 8, 9(A),(B),(C)(D), 10, 13)

Tea Menu

Freshly Brewed Tea

Eilles Tea Selection

Summer Berry | Peppermint | Camomile
Rooibos & Lemon | Organic Green Tea with Lemon & Ginger
Earl Grey | Asia Superior Green Tea

Decaffeinated Tea

Coffee Menu

JJDARBOVAN BISTRO MONTANA BLEND

Americano
Cappuccino*(8)
Caffe Latte *(8)
Caffè Mocha*(8)
Espresso
Double Espresso
Macchiato*(8)

Allergen Guidelines

1-Gluten: (W) Wheat (R) Rye (B) Barley (O) Oats ,
2-SO2 & Sulphites, 3-Celery, 4-Sesame, 5-Mustard,
6-Crustaceans, 7-Lupin, 8-Milk,
9-Nuts: (A)Almond (W) Walnut (H) Hazelnut (PO) Pistachio
(B) Brazil (C) Cashew (P) Pecan (M) Macadamia, 10-Soya,
11-Peanuts, 12-Fish, 13-Eggs, 14-Molluscs