



THE  
GALLERIA

CHRISTMAS  
AFTERNOON TEA



# CHRISTMAS AFTERNOON TEA

## Sweet Collection

Heritage Fruit Scones  
Clotted Cream, G's Preserves  
2, 6, 10 (wheat)

Mini Heritage Mince Pies  
2, 6, 10 (wheat)

Plum & Port Pudding, Whiskey Crème  
Aux  
2, 4, 5 (almonds), 6, 10 (wheat)

Lime & Coconut Tartlet, Italian  
Meringue  
2, 6, 10 (wheat)

Black Forest Opera Gateaux  
2, 6, 10 (wheat)

Paris Brest, Hazelnut Crème Aux,  
Candied Hazelnut  
2, 5 (hazelnuts), 6, 10 (wheat)

## Sandwich Selection

Laois Spiced Beef  
2, 6, 10 (wheat)

Irish Stout Penny Loaf, Sauerkraut,  
Djon Aioli, White Crab  
2, 3, 6, 10 (wheat)

Marie Rose Cocktail, Gherkin, Brioche,  
Coronation Egg  
2, 6, 10 (wheat)

Traditional White Soda, Rosemary and  
Honey Baked Turkey, Ham Pate  
2, 6, 10 (wheat)

Brioche Naveta, G's Cranberry Relish  
2, 6, 10 (wheat)

Please inform us of any allergies, as our produce may contain some of the following:

1 Peanuts 2 Dairy 3 Shellfish 4 Sulphites 5 Tree Nuts 6 Eggs  
7 Soy 8 Sesame 9 Fish 10 Gluten 11 Mustard 12 Celery 13 Molluscs 14 Lupin

If you have any specific dietary requirements please inform a member of the restaurant team and we will assist you in any way possible.





## TEA SELECTION

### Virunga

It is finest tea from Rwanda tea gardens. It gains exceptional brightness, yellow gold colour and distinctively refreshing flavour.

### Virunga Earl Grey

The leaf, bud and tender stem are carefully pinched together in a perfect pick and subsequently blended with bergamot oil to give a distinctive flavour of citrus, with spicy floral notes.

### Birchall Darjeeling

This is the “Champagne of Teas”, cultured high up in the foothills of the Himalayan Mountains.

### Green China

In unfermented tea from the fertile Central Asia, with sympathetic soft aroma, zartsusser, pleasantly bitter note and bright pale yellow Tassenfarbe. The concoction boiling water cool to approximately 80°C - this leads to less tanning agents and milder flavour.

### Birchall Lemongrass & Ginger (CF)

It is warming herbal tea made from pure lemongrass and spicy ginger. This uplifting infusion tastes zesty yet smooth, with citrus aroma.

### Redberry & Flower (CF)

This is a luxuriously smooth blend of sweet red berries and refreshing hibiscus. Its intense fruity combination perfectly balances the tart taste of blackcurrants with real juicy strawberry pieces.

### Peppermint (CF)

Classic herbal tea made from only the finest pure leaves. Peppermint is traditionally acknowledged to aid digestion

### Chamomile

Whole dried chamomile flowers, a mild taste and pleasantly smooth and balance finish. A traditional home remedies.

### Mao Feng Green Tea

Its dark green leaves brighten when infused to produce a shimmering, clear, yellow colour with an initial smoothness, which evolves into the more complex, fragrant notes that characterise this famous green tea.

### Hot Beverages

Pot of Filtered Coffee  
Americano  
Cappuccino  
Espresso  
Latte  
Hot Chocolate





# OUR COCKTAIL SELECTION

€10 each

## **WHISKEY SOUR**

Whiskey, Lime Juice, Egg White, Simple Syrup

## **PASSION FRUIT MARTINI**

Vodka, Simple Syrup, Passion Fruit Liqueur, Lime Juice, Pineapple Juice

## **ESPRESSO MARTINI**

Vodka, Simple Syrup, Khabuá, Espresso Coffee

## **APEROL SPRITZ**

Aperol, Soda Water, Prosecco

Traditional Afternoon Tea - €39 per person

Afternoon Tea with Cocktail - €49 per person

Sparkling Afternoon Tea - €50 per person  
(Valdo Paradise Prosecco)

Champagne Afternoon Tea - €55 per person  
(Deutz NV)

*“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”*  
– Henry James

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