

THE
GALLERIA
AFTERNOON TEA



AFTERNOON TEA MENU

SERVED FROM 1PM - 3PM

SANDWICH SELECTION

Thyme Poached Heritage Chicken
Sour Dough, Basil Crème Aux
2, 6, 10 (wheat)

Slaney Egg Mayonnaise, Spinach
Bread, Compressed Cucumber,
Watercress
2, 6, 10 (wheat)

Ploughman: French Baguette,
Piccalilli, Limerick Baked Ham,
Mature Cheddar
2, 6, 10 (wheat)

Bally & Kish Smoked Salmon
Roulade, Cream Cheese & Chive
Mousse, Roscoff Dill Pickle
2, 6, 9, 10 (wheat)

SWEET SELECTION

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

Blossom of Orange Cream Cake
2, 6, 10 (wheat)

Chocolate Royal with Rhubarb Gel
2, 6, 10 (wheat)

Zesty Lemon Meringue Tartlet
2, 6, 10 (wheat)

White Chocolate & Pomegranate
Cheesecake
2, 6, 10 (wheat)

Coffee & Caramel Choux Bun
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.



OUR TEA SELECTION

LAPSANG SOUCHONG

The earliest black tea, perfected in China's Fujian province. Tea leaves dried over pinewood fires. Unmistakably smoky.

EARL GREY

A blend of Ceylon, Darjeeling, and China teas, infused with bergamot oil. Classic for breakfast and afternoon.

DARJEELING

Highland Himalayan green tea with tender, light notes. Purely organic and residue-free. Top-quality green tea.

GREEN CHINA

Unfermented tea from Central Asia with a soft aroma and pleasant bitterness. Brewed at 80°C for a milder flavour.

OOLONG

Half-fermented Oolong from Taiwan, hand-rolled and sun-dried for an elegant taste.

PEPPERMINT

Chopped mint leaves, refreshing and delicious. A special treat.

CHAMOMILE

Whole dried chamomile flowers with a mild taste and smooth finish. A traditional remedy.

ROOIBOS LEMONGRASS

Fresh Green tea with lemon and ginger. Grown organically and supports growers through Fairtrade.

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, Khaluá, 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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