

— Afternoon Tea

# TASTE THE TIERS



Mount  
Congreve  
Gardens

# AFTERNOON TEA

€38 PER PERSON

## SAVOURY

### FINGER SANDWICHES

Baked Ham & Knockanore Smoked Cheddar Ploughman

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Burren Irish Smoked Salmon on Brown Bread

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Chickpea Hummus & Confit Tomatoes Open Sandwich

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Feighcullen Farm Chicken Salad Sandwich

## SWEET

Fresh Baked Fruit Scones with whipped Cream,  
Butter & Homemade Fruit Preserve

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Mini Fruit Tartlets

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Hazelnut Chocolate Truffles

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Stables Signature Chocolatate & Beetroot Brownie

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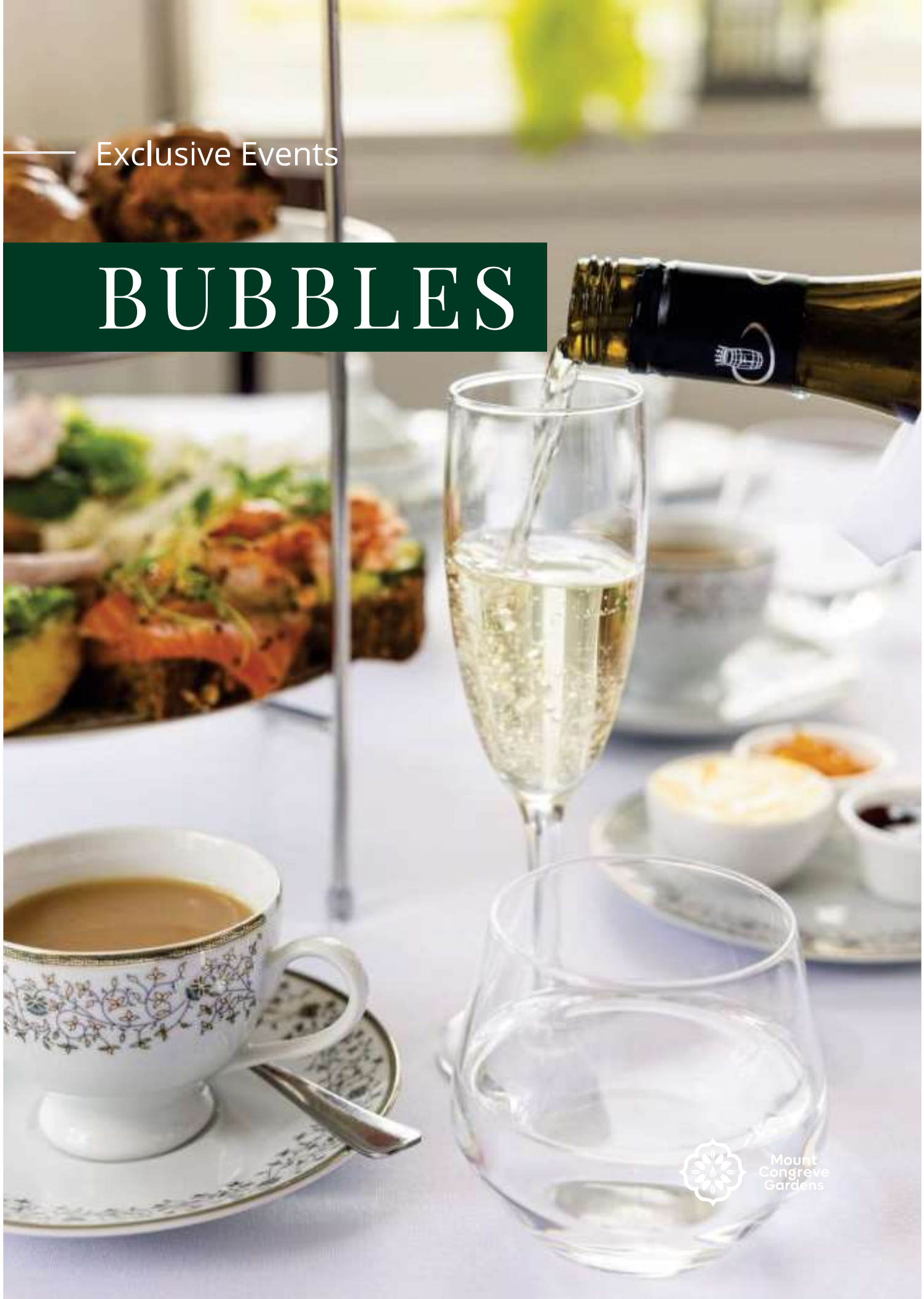
Selection of Macarons

[mountcongreve.com](http://mountcongreve.com)



Exclusive Events

# BUBBLES



Mount  
Congreve  
Gardens

# WINE LIST

## PREMIUM SPARKLING WINE BY THE GLASS OR BOTTLE

### Prosecco



#### **Prosecco - Ca' di Prata Brut DOC NV (Italy)**

*€8.50 Gl / €29 Btl*

The Ca' di Prata Brut Prosecco offers delicate scents of apple, pear, and white peach within its crystalline fine stream of bubbles. In the mouth, it is lively and sprite with delicate fruit flavours and a lithe elegance.

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#### **Prosecco Spumante - Santa Margarita (Valdobbiadene, Italy)**

*€55 Btl*

Fresh, elegant, and refined. Enjoy its lovely ripe fruit aromas and floral notes to be enjoyed as part of an alfresco meal with a choice of veggie-oriented salads and light meats.

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### Sparkling Rosé

#### **Santa Margherita Sparkling Rosé Spumante (Italy)**

*€55 Btl*

This pale pink wine brings a full bouquet of pleasing floral aromas with hints of red berry, artfully crafted with a blend of white wine made from Chardonnay and Glera grapes and a red varietal, Italian Malbec. Its flavour is delicate, but vibrant and well rounded, remaining on the palate and making this a delicious, easy-drinking wine.

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### Champagne

#### **Louis Roderer Champagne (Champagne, France)**

*€120 Btl*

The wine has a brilliant golden hue, with fine, persistent bubbles that add to its visual allure. On the nose, it presents an enticing bouquet of ripe fruits like apple, pear, and citrus, complemented by delicate floral notes and a touch of brioche from the extended aging process. A subtle hint of almond and toasted hazelnuts enhances its complexity, reflecting the wine's elegant craftsmanship.