THE ATRIUM

Where Dublin's heritage meets the magic of Christmas, a festive tradition reimagined at The College Green Hotel Dublin.

With warmest festive wishes from all of us at The College Green Hotel Dublin.

Allergen Guide

1 Wheat, 2 Rye, 3 Oats, 4 Barley, 5 Dairy, 6 Egg, 7 Fish, 8 Peanut, 9 Soybean, 10 Almond, 11 Walnut, 12 Hazelnut, 13 Cashew, 14 Pecan, 15 Pistachio, 16 Celery, 17 Mustard, 18 Sulphites, 19 Sesame, 20 Lupin, 21 Shellfish, 22 Crustaceans, 23 Pinenut, 24 Mollusk.

THE ATRIUM

FESTIVE AFTERNOON TEA

in The Atrium

VEGETARIAN AFTERNOON TEA

€65 p.p.

CHAMPAGNE AFTERNOON TEA

€85 p.p.

VEGETARIAN AFTERNOON TEA

SAVOURY

Maple Glazed Beetroot, Chive Citrus Salad
on a Ciabatta (1,5,6,17,18)

Roasted Cauliflower, Dill Cream Cheese,
Our Baked Guinness Bread (1,5,6,17,18)

Free Range Egg Salad, Winter Cress & Brioche (1,5,6,17,18)

Herb Infused Vine Tomato, Applewood Smoked Cheese
with a Mustard Emulsion on Brown (1,5,6,17,18)

Our Warm College Green Baked Buttermilk Scones, served both with
Seasonal Winter Fruits and Plain, Preserved Raspberry Jam &
A Locally Sourced Clotted Cream (1,3,5,6)

Baked Lemon & Cranberry Drizzle Cake
with Candied Pecans (1,4,5,6,14)

SWEET TREATS

Lemon Tartlet, Salted Popping Candy
and Chocolate Soil (1,5,6,9)

Dark Chocolate and Coconut Tart,
Burnt Orange Peel (8,9,10,11,12,13,14,15)

Festive Pear & Vanilla Crumble
with Blackberries and Honey (1,5)

Festive Pecan Pie, Cinnamon Ganache
with a Cranberry Crumble (1,5,6,8,9,14)

FESTIVE LOOSE TEA SELECTION

Signature College Green Tea
Sophisticated blend of Darjeeling, elderflower, and lemon verbena, combining muscatel notes with uplifting lemon and floral top notes.

Irish Breakfast
Specially selected, powerful, spicy Assam tea gives the delicious and intense taste of the popular classic.

Darjeeling Autumn Selection
Incomparably delicate and yet flowery, harvested on the slopes of the Himalayas.

Peach & Ginseng Oolong
Oolong tea flavoured with ginger & peach.

Granny's Garden
A fruit infusion featuring apple, hibiscus, blackberry leaves and rhubarb cream flavouring.

White Mango Dream
White tea with the aroma of ripe mangoes and a hint of citrus.

Princess Grey
Flavoured black tea with refreshing citrus aroma of bergamot.

Chai Ginger Orange
Fresh ginger with orange, blended with an Indian spice mixture, full and aromatic.

Jasmine Pearls
Delicate hand-rolled tea leaves flavoured with fragrant jasmine flowers.

Irish Whiskey Cream
Malty Assam tea effuses a flamboyant fragrance of whiskey with breath of cocoa.

Rooibos Chocolate
Full-bodied, aromatic Rooibos infusion with chocolate notes.

Apple Crumble
Flavoured fruit infusion with a sweet baked apple character.

Winter Flower
This refined white tea blend combines the naturally sweet and subtle character of Pai Mu Tan with toasted almond pieces.

Fireplace Magic
Flavoured fruit tea with apple, vanilla, and cinnamon taste.

Christmas Surprise
Flavoured blend of black tea, spices with a marzipan cinnamon flavour (10). Combining premium black tea with a delightful medley of almond pieces, coconut flakes, cinnamon pieces, cocoa peel, orange peel, and a symphony of aromatic spices including star anise and cloves.

Rooibos Snow Flurry
Experience the soothing warmth of the red bush tea, coupled with the subtle hints of coconut and winter spices.

Mulled Wine Tea (Alcohol Free)
Fruit infusion with mulled wine flavour and a blend of premium ingredients, including cinnamon, cloves, and citrus,

Guiding Light
Flavoured black tea with orange-cinnamon flavour a BIO organic black tea, cinnamon pieces, and orange peel.