



AFTERNOON TEA

The Atrium Lounge offers a tranquil escape wrapped in the gentle warmth of natural light. This is a space where time seems to slow down, allowing you to savour every moment in comfort and serenity.

Elegance meets relaxation, and every moment is crafted to make your experience truly unforgettable.

Allow us to be your hosts on this enchanting journey, where the fusion of opulence and warmth crafts an oasis of indulgence in the heart of Dublin



SELECTION OF TEA SANDWICHES

Roasted Chicken

Honey, Black Pepper, Chive and Citrus Salad
on a White Irish Loaf (1, 5, 6, 17, 18)

Irish Smoked Salmon

Dill Caperberry Cream Cheese,
Baked Guinness Bread (1, 5, 6, 7, 17, 18)

Free Range Egg Salad

Peppered Cress with Smoked Salt
on White (1, 5, 6, 17, 18)

Herb Infused Irish Ham

Dubliner Cheddar with a Honey and
Mustard Emulsion on Brown (1, 5, 6, 17, 18)

SELECTION OF HOMEMADE SCONES

Lemon and Cranberry Drizzle Cake

Pistachio Crust (1, 5, 6, 15)

Our College Green Hotel Baked Buttermilk Scones

Available both with Winter Fruits
and Plain, Raspberry Jam and
Locally Sourced Clotted Cream (1, 3, 5, 6)

SWEET DELICACIES

Lemon & Hazelnut Tart

Citrus and Honey, Candied Hazelnuts
(1, 4, 5, 6, 9, 12, 18)

70% Dark Chocolate and Orange Crunch

Burnt Orange Peel (1, 5, 6, 9)

Spiced Pear Mousse

Sweet Sable Base (1, 5, 6, 9, 10)

College Green Tea Infused Pannacotta

Crunchy Oat Granola & White Chocolate (5)

Pecan and Maple Caramel Pie

Pecan Popping Candy (1, 5, 6, 9, 14)

*Signature Afternoon Tea €65
with a Glass of N.V Perrier-Jouët Grand Brut €85*



SELECTION OF GLUTEN FREE TEA SANDWICHES

Roasted Chicken

Honey, Black Pepper, Chive and Citrus Salad
on a Gluten Free Loaf (5, 6, 17, 18)

Irish Smoked Salmon

Dill Caperberry Cream Cheese,
Gluten Free Bread (5, 6, 7, 17, 18)

Free Range Egg Salad

Peppered Cress with Smoked Salt (5, 6, 17, 18)

Herb Infused Irish Ham

Dubliner Cheddar with a
Honey and Mustard Emulsion
on a Brown Gluten Free Bread (5, 6, 17, 18)

SELECTION OF HOMEMADE SCONES

Our College Green Hotel Baked Gluten Free Scones

Available both with Winter Fruits
and Plain, Raspberry Jam and
Locally Sourced Clotted Cream (5, 6, 9)

SWEET DELICACIES

Pear Crumble

with Red Currants and Honey

Dark Chocolate and Coconut Tart

Burnt Orange Peel (8, 9, 10, 11, 12, 13, 14, 15)

College Green Tea Infused Pannacotta

Crunchy Oat Granola & White Chocolate (5)

Red Velvet Sponge

Whipped Cream Cheese Frosting (5, 9)

*Signature Afternoon Tea €65
with a Glass of N.V Perrier-Jouët Grand Brut €85*



VEGAN SELECTION OF TEA SANDWICHES

Maple Glazed Beetroot

Chive and Citrus Salad
on a White Irish Loaf (1, 16, 17, 18)

Tahini and Paprika Roasted Cauliflower

Roasted Red Pepper and Pink Onions
with Avocado (1, 9, 16, 17, 18, 19)

Beetroot & Feta Wrap

Candied Walnuts, Spinach
and Spiced Hummus (1, 11, 16, 17, 18, 19)

Focaccia

Barbecue Smoked Mushrooms
with Vegan Cheese (1, 16, 17, 18)

SELECTION OF HOMEMADE SCONES

Our College Green Hotel Baked Vegan Free Scones

Available both with Winter Fruits
and Plain, Raspberry Jam
and Coconut Cream (1, 3, 9)

SWEET DELICACIES

Dark Chocolate and Coconut

Burnt Orange Peel
(8, 9, 10, 11, 12, 13, 14, 15)

Pear Crumble

with Red Currants

Red Velvet Sponge

Whipped Soy Frosting (1, 9)

*Signature Afternoon Tea €65
with a Glass of N.V Perrier-Jouët Grand Brut €85*



VEGETARIAN SELECTION OF TEA SANDWICHES

Maple Glazed Beetroot

Chive and Citrus Salad on a
Festive Baby Brioche Bun
(1, 5, 6, 17, 18)

Confit Cauliflower

Dill Caperberry Cream Cheese,
Baked Guinness Bread
(1, 5, 6, 7, 17, 18)

Free Range Egg Salad

Peppered Cress with Smoked Salt
on White (1, 5, 6, 17, 18)

Herb Infused Vine Tomato

Dubliner Cheddar with a Honey and
Mustard Emulsion on Brown
(1, 5, 6, 17, 18)

SELECTION OF HOMEMADE SCONES

Lemon and Cranberry Drizzle Cake

Pistachio Crust (1, 5, 6, 15)

Our College Green Hotel Baked Buttermilk Scones

Available both with Winter Fruits
and Plain, Raspberry Jam and
Locally Sourced Clotted Cream (1, 3, 5, 6)

SWEET DELICACIES

Lemon & Hazelnut Tart

Citrus and Honey, Candied Hazelnuts
(1, 4, 5, 6, 9, 12, 18)

Dark Chocolate and Coconut Tart

Burnt Orange Peel (8, 9, 10, 11, 12, 13, 14, 15)

Pear Crumble

with Red Currants and Honey

College Green Tea Infused Pannacotta

Crunchy Oat Granola & White Chocolate (5)

*Signature Afternoon Tea €65
with a Glass of N.V Perrier-Jouët Grand Brut €85*



RONNEFELDT LOOSE TEA SELECTION

Irish Breakfast

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

Darjeeling Spring

This incomparably delicate and yet flowery top tea is only harvested in Spring on the southern slopes of the Himalayas.

Irish Whiskey Cream

This malty Assam tea effuses a flamboyant fragrance of whiskey with breath of cocoa.

Greenleaf

A delicate flowery green tea from Indian highlands.

Morgentau

A fascinating tea composition with Sencha, flower petals and the fruity flavour of mango and lemon.

White Mango Dream

White tea with aroma of ripe mangoes and hint of citrus.

Rooibos Strawberry and Cream

Green Rooibos blend with pieces of strawberry and a delicate cream note.

Afternoon Gold

One of the few orthodox teas from Africa, wonderfully aromatic, medium-bodied, with a slight spicy, nutty note.

Earl Grey

Flavoured black tea with refreshing citrus aroma of bergamot.

Chai Ginger Orange

A fresh touch of ginger, seasoned with orange, blended with an Indian spice mixture, full and aromatic.

Jasmine Pearls

Delicate tea leaves, rolled into small balls by hand and flavoured with fragrant jasmine flowers.

Peach & Ginseng Oolong

Flavoured oolong tea with ginger and peach flavour.

Rooibos Valley

Full-bodied aromatic herbal infusion from red bush Rooibos.

Raspberry Royal

Flavoured fruit infusion with raspberry flavour.



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.