

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

THE

ATRÎUM

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

in comfort and serenity.

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.



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 Warm College Green Hotel Baked Vegan Scones

Available both with Seasonal Winter Fruits and Plain, Served with Raspberry Jam and Coconut Cream

(1, 3, 9)

FESTIVE SWEET DELICACIES

Dark Chocolate and Coconut Tart Burnt Orange Peel

(8, 9, 10, 11, 12, 13, 14, 15)

Pear & Vanilla Crumble with Blueberries and Maple Syrup

Vegan Red Velvet Sponge Whipped Soy Frosting (1, 9)

FESTIVE LOOSE TEA SELECTION

Signature College Green Tea

Sophisticated blend of darjeeling, eldenflower and lemon verbena, combining muscatel notes with gentle 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 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.

Hot Toddy

A full bodied distinct Assam with an assortment of winter spices. A touch of true magic for the cosy Wintery nights.

Christmas Surprise

Flavoured blend of black tea and spices with marzipan and cinnamon flavour

Christmas Delight

Flavoured fruit infusion with vanilla biscuit and almond flavour



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.

Christmas Punch

Tasty Christmas fruits with typical Christmas spices. Crowned with masses of delicious apple pieces.

Tipsy Marzipan

Flavoured fruit infusion with marzipan flavour, tart fruits meet the vivid flavour of rum and the fine nuances of marzipan and almonds.

Cinnamon Plum

A magnificent winter delight with full bodied rooibos and the sweetness of fruit plums, harmoniously fused with notes of cinnamon.



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.