



PECULIAR AFTERNOON TEA

In the Atrium Lounge at The College Green Hotel, an afternoon tea experience, distinct in its creativity and flair. The peculiar tea service, alive with a vibrant Caribbean theme, invites guests into a world where traditional afternoon tea blends seamlessly with the bold, spirited flavours of the islands.





The Pillars of Antiquity

The unique presentation of this bespoke cocktail served in a teapot not only elevates the aesthetic but also adds an element of surprise, blending the traditional with the innovative. As we cater for all pallets, The Pillars of Antiquity can be enjoyed alcohol free. Hendricks Gin, Mint, Lime and Copenhagen Sparkling Tea

SELECTION OF SANDWICHES

Roasted Chicken

Walnut & Lemon Salad
on a Ciabatta Baked Loaf
(1, 5, 6, 11, 16, 17, 18)

Rosemary Sliced Ham with Applewood Cheese

Mustard Mayonnaise on Brown
(1, 5, 6, 17, 18)

Soft Poached Egg Salad

Peppered Cress & Brioche
(1, 5, 6, 17, 18)

Smoked Salmon

Cracked Black Pepper and Dill Cream Cheese
on our Guinness Soda with Caviar
(1, 5, 6, 7, 17, 18)

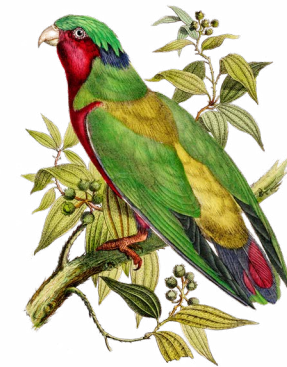
SELECTION OF HOMEMADE SCONES

College Green Hotel Baked Buttermilk Scones

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

Baked Pineapple & Autumn Rum Cake with Candied Pecans

(1, 4, 5, 6, 14)



SWEET DELICACIES

Caramel Stone

Crunch Glaze, Sable Biscuit
(1, 4, 5, 6, 8, 9)

Raspberry Meringue Tartlet

White Chocolate Soil
(1, 5, 6, 9)

Chocolate & Hazelnut Cheesecake

Autumn Blackberries
(1, 5, 6, 8, 9, 12)

Signature College Green Tea Panna Cotta

Caramel Popcorn & Salted Almonds
(1, 5, 6, 10)



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.