



FESTIVE 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.



VEGETARIAN SELECTION OF TEA SANDWICHES

Maple Glazed Beetroot

Chive Citrus Salad on a Ciabatta Bread

(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 on Brioche (1, 5, 6, 17, 18)

Herb Infused Vine Tomato

Applewood Smoked Cheese with a Mustard Emulsion on Brown Bread

(1, 5, 6, 17, 18)

SELECTION OF HOMEMADE SCONES

Our Warm Baked Buttermilk Scones

Available Plain, or with Seasonal Winter Fruits
Served with Preserved Jam, and Clotted Cream

(1, 3, 5, 6)

Lemon & Cranberry Drizzle

An Oven-baked Lemon & Cranberry Cake
Served with Candied Pecans

(1, 4, 5, 6, 14)

FESTIVE SWEET DELICACIES

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)

A Festive Pear & Vanilla Crumble

with Blueberries and Honey

(1, 5)

Festive Pecan Pie

Cinnamon with Winter Red Currants

(1, 5, 6, 8, 9, 14)

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

Please note a 12.5% service charge applies on tables of six and more

FESTIVE LOOSE TEA SELECTION

Signature College Green Tea

Sophisticated blend of Darjeeling, elderflower 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 Autumn Selection

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

Irish Whiskey Cream

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

Cosy Peatfire

Embrace the comforting aroma and rich, smoky flavours of a black tea.

Peach & Ginseng Oolong

Oolong tea flavoured with ginger and peach.

Apple Vanilla Green Tea

A delightful blend of fresh and fruity sencha green tea with apple pieces, currants, and a touch of vanilla.

Apple Crumble

Flavoured fruit infusion with a sweet backed apple character

Granny's Garden

A fruit infusion featuring apple, hibiscus, blackberry leaves and rhubarb cream flavouring.

Christmas Surprise

Flavoured blend of black tea and spices with marzipan and cinnamon flavour (10)



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

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.

Snow Flurry

Soothing Rooibos with subtle hints of coconut and winter spices.

Christmas Punch

Flavoured fruit tea with vibrant fusion of zesty oranges and apple pieces (10)

Tipsy Marzipan

Flavoured rich fruit infusion with nutty marzipan, tangy pineapple and cherry pieces (10)

Rooibos Chocolate

Full-bodied, aromatic Rooibos infusion with chocolate notes.

Guiding Light

Flavoured a Bio organic black tea with orange peel and cinnamon pieces.



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.