

The Teahouse at Kylemore Abbey Walled Victorian Gardens

Choice of two Soups Daily

All soups will be Seasonal, Homemade, Gluten free and vegetarian where possible, served with a selection of handmade breads.

Sample of Soup Selection

Garden Potato and Leek
Carrot and Home Grown Coriander
Carrot and Freshly squeezed orange with chive Cream
Caramelised Parsnip with Bramley Apple
Split Pea
Classic Garden Vegetable
Tuscan Bean Soup
Garden pea and Mint
Minestrone
Mixed Atlantic Seafood Chowder* packed with smoked and white fish
Cream of Broccoli
Tomato & Basil
All vegetarian (V) and Gluten free (C) except for *

Breads for Soups

Savoury Cheese & Tomato Scones
Traditional Brown Soda Bread
Gluten Free Loaf

Main Courses

Quiches served with three portions of our garden fresh salads

1. Lorraine (Ham & Cheese)
2. Goats Cheese, Sundried Tomato, Sweet Pepper
3. Spinach and Locally caught Salmon

All our Beef, Chicken, Lamb, Pork and eggs are 100% Irish origin and sourced from members of the Quality Assurance Schemes and local suppliers.

Sandwiches

Made on Fresh White or Wholegrain Brown (Ciabatta, Bap, Wrap)

1. Roast Beef , Horseradish and Baby leaf
2. Roast Turkey, homemade Stuffing and Cranberry
3. Egg and Bacon
4. Wicklow Brie, Roast Turkey and Slieve Bloom Cranberry Sauce
5. Goats Cheese Roasted Red peppers and Fresh Rocket
6. Tuna Sweetcorn and red onion
7. BLT – Grilled Bacon, vine tomato and mixed leaves
8. Traditional Ham with Mature Cheddar cheese
9. Limerick ham with Wicklow Brie and Mustard Mayo
10. Ploughman's – Ham Cheeses relish lettuce and gherkin
11. Cheddar Cheese onion relish and rocket

Salads

To start with, to accompany main course or just as a side dish e.g

1. Broccoli Feta Cheese Hazelnuts and cherry tomatoes
2. Baby Leaf
3. Three Bean
4. Spiced Chickpea
5. Roasted Potato
6. Kylemore Coleslaw
7. Pasta, Parmesan Sundried tomato
8. Greek Salad
9. Cherry tomato Salad
10. Egg Noodle
11. Pearl Barley

**Sweet Treats- Baking is what we love to do
Freshly baked Scones – served with our own
homemade jams and whipped cream**

1. Fruit
2. Plain
3. Savoury

Biscuits

1. Flapjacks
2. Shortbread Biscuits (Plain and Chocolate)

Cakes

1. Carrot Cake
2. Lemon Drizzle
3. Chocolate Brownie (with or without Nuts)
4. Exotic Orange and Almond Cake
5. Homemade Tea Brack made with scented tea

Unbaked

1. Rocky Road

Pies/Tarts/Crumbles

1. Apple Pie
2. Seasonal Fruit Crumbles eg Rhubarb & Strawberry
3. Kylemore Abbey Jam and Almond Slice

Desserts

1. Jam & Cream Plain Sponge – a tea time favourite
2. Chocolate éclairs- fresh filled with cream and smothered in chocolate
3. Fresh fruit meringue nests filled with seasonal soft berries and fresh cream
4. Kahlua Mousse with pecans on a shortbread base topped with baked Cream
5. Strawberry cheesecake made with fresh strawberries
6. Kylemore Cream Liqueur Cheesecake

Hot and Cold Drinks

We specialize in Hot Infusions made from Herbs grown in our Walled Garden , Beautiful Mint tea to aid your digestion or Lemon Balm for its soothing effect.