

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

Thyme Roasted Chicken

With a Chive & Citrus Salad on a Ciabatta Loaf (1, 5, 6, 11, 16, 17, 18)

Rosemary Sliced Ham with an Applewood Smoked Cheese

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

Soft Poached Egg Salad

Cress with Smoked Salt & Brioche (1, 5, 6, 17, 18)

Smoked Salmon

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



SELECTION OF HOMEMADE SCONES

Our Warm College Green Baked Buttermilk Scones

Available both with Seasonal Fruits and Plain, Served with Raspberry Jam & A Locally Sourced Clotted Cream

(1, 3, 5, 6)

Baked Lemon Drizzle Cake with Candied Pecans

(1, 4, 5, 6, 8, 14)

SWEET DELICACIES

70% Dark Chocolate & Orange Crunch Cocoa Popping Soil Candy (1, 4, 5, 6, 9)

Caramelised White Chocolate & Coconut Cheesecake (1, 5, 6, 18)

Bitter Lemon Meringue Tart Five Spice Sugar (1, 5, 6, 9)

Our Signature College Green Tea Panna Cotta Sable Biscuit, Salted Caramel Popcorn & Shaved 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.