

ESPA

CAFÉ LIGHT LUNCH

ROSEMARY HAM

with Red Pepper Tapenade on Bloomer

(7, 9, 13)

BAILY & KISH SMOKE HOUSE SALMON

with Capers and Red Onion on Guinness Soda Bread

(6, 7, 9, 13)

CUCUMBER AND APPLE

with Dill Creme Fraiche on Malt Bloomer

(7,9,13)

POWERSCOURT SCONE

Selection of Local Jams *(7,9,13)*

HAZLENUIT FINANICER WITH PRALINE CRÉME

(2,7,9,13)

POWERSCOURT HONEY TART WITH YOGHURT AND WHITE CHOCOLATE

(7, 8, 9, 13)

Offered with your choice of

Ronnefeldt Loose Tea or Bewley's Freshly Brewed Coffee

At Powerscourt Hotel Resort & Spa, we consciously purchase our food from sustainable sources, we support local growers and producers where possible. The best quality meat and fish is hand selected by our team of chefs from Irish farms and harbors. For food allergies and intolerances please speak to a member of our team about your requirements before ordering. Please note a discretionary service charge of 12.5% applies for groups of eight or more.

ALLERGENS 1: PEANUTS 2: NUTS 3: MOLLUSCS 4: SESAME SEEDS 5: CRUSTACEAN 6: FISH 7: EGGS 8: SOY BEAN 9: DAIRY 10: CELERY 11: MUSTARD 12: SULPHUR DIOXIDE 13: GLUTEN 14: LUPIN