



LEMUEL'S

TEA TIME

Join us on a culinary journey that takes in elegant patisseries and interactive tea experience with influences from around the globe.

Lemuel's Tea Time inspired by the adventures of Gulliver's Travels includes savoury tasters, a selection of three patisseries to choose from, our freshly brewed coffee and fine teas.



SAVOURY SELECTION

- Rare roast Hereford beef | horseradish | watercress | olive bread
- Goatsbridge trout mousse | soda bread | pickled cucumber | caviar
- Cashel blue cheese tart | fresh fig | candied walnuts



SWEET SELECTION TO CHOOSE FROM

- Yuzu tart | meringue chard
- Coconut and mango panna cotta | tuille
- Chocolate mousse | exotic caramel | gold leaf | sable
- Maple syrup cake | pecan
- Traditional Irish tea cake | Teeling Whiskey butter
- Conrad scones | clotted cream | organic strawberry jam



DRINKS SELECTION

- Your choice of freshly brewed coffee and/or selection of Jing teas
- A glass of Henriot Champagne Brut (+ €12 per person)
- Bottomless Frizzante* (+ €21 per person)

*Offer valid for 2 hours, for the entire table only

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For those with special dietary requirements or allergies who may wish to know more about ingredients used, please ask a member of the Team. A discretionary 10% service charge applies to groups of 6 or more.