SPECIALTY TEAS & DESCRIPTIONS

PEPPERMINT TEA

With it's cool, crisp and cold undertones this a truly delicious drinking experience that is bright and fresh.

CHAMOMILE TEA

A deliciously flavoursome combination of fruit, herbs and petals. Chamomile is a popular herbal infusion worldwide and wellrenowned for its soothing properties.

GINGER AND LEMONGRASS

For this organic green we have combined fresh lemongrass with spicy ginger for a delicious taste that is both healthy and warming. Ginger has been proven to help aid digestion, plus its heat and energy is great for keeping you warm, especially in the winter months.

BLOOD ORANGE TEA

This delicious organic herbal infusion blends flavours from Europe, Africa and South America. Its sweet citrus notes will enliven and invigorate at any time of the day.

EARL GREY TEA

A favourite black tea throughout the world, organic bergamot and the result is a strong, reviving tea with notes of citrus for a fresh cup that is full of flavour.

GUNPOWDER AND MANGO TEA

Combines the traditional flavours of green tea but packs a punch with its flavours of sweet tropical fruit. This organic green tea is well-balanced and can be enjoyed with any food at any time of the day. Its exotic notes make for an explosion of flavours like no other.

IRISH BREAKFAST TEA

A much-loved traditional favourite that is both strong and bold with lots of character. Its citrus notes make it wonderfully refreshing; the perfect organic black tea to revive you in the morning and start your day the right way.

WILD BERRY

An intense, rich flavour that is deeply intoxicating. Breathe in and let the aromas of fresh berries and flower petals wash over you and enjoy this organic herbal infusion which brings you a fruity experience like no other.

GREEN TEA

Fruity and fresh with a sweet aftertaste, this mild tea has a very soft profile which makes it perfect for those who are looking for something with just a hint of caffeine.

COFFEE SELECTION

Americano

Latte

Cappuccino

Espresso

Flat White

Decaf

SPOIL YOURSELF

Cocktails €10.50 (Please Ask Your Server for Menu)

Snipe of Prosecco €10.50

Bottle Of Prosecco €34.00

Local Dundalk Gin Flight €13.50

MENU

FAIRWAYS SIGNATURE SANDWICHES

Lime roasted salmon, rocket pesto and cherry tomato on wholemeal soda (1-Wheat,3,4,6,7,9,10,12)

Shredded 12hr Beef with honey and mustard, beetroot and black sesame seed bun, root vegetable slaw
(1-Wheat, 3,6,7,9,12)

Traditional ham red onion and baby spinach wrap with apple chutney. (1-Wheat, 6,8, -pinenut,11)

Slow roast chicken fillet, chilli and coriander salsa, maize slider (1-Wheat, 6,7,9,10,12)

Slow roasted Plum tomato and basil cream cheese on white soda loaf (1-wheat.3.7.10.12)

SWEET TREATS DESSERTS

Chocolate Brownie with salted caramel (1-wheat.3,6,7,12)

Lemon curd and raspberry tartlet (1-Wheat, 3, 6, 7, 12)

Cranberry, apricot, cherry camomile Tea Brack (1-Wheat.3.6.7.12)

Freshly baked Fruit scone; Gs strawberry jam and butter (1-Wheat,3,7,12)

Strawberry cheesecake (1-wheat & oats.3.6.7)

Homemade cookies and macaroons (1-wheat, 3,7,8-almonds and pecan nuts,)

PREMIUM TEAS AND COFFEE

€27.00 PER PERSON