

# AFTERNOON TEA MENU

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## A BRIEF HISTORY

Afternoon Tea is recognised around the world as a quintessentially British tradition.

The exact origins of the Afternoon Tea are unknown, but one lady features predominantly in all theories; born in 1783, Anna, Seventh Duchess of Bedford, lady-in-waiting to Her Majesty, Queen Victoria.

Traditionally, dinner was not served until 8:30pm or 9:00pm in the evening and the Duchess often became hungry, especially in the summer when dinner was served even later. Every afternoon, she experienced a “sinking feeling” and requested sandwiches & cakes between 3pm & 4pm in the afternoon.

Soon others followed the Duchess’ lead. In 1842, a well known actress named Fanny Kemble heard of Afternoon Tea, and began to invite some guests to join her. Soon all of fashionable London was sipping tea with a variety of sandwiches on the side. The custom of “taking tea” in the afternoon had become well established, along with a complex set of rules and etiquette.





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## TRADITIONAL GLUTEN FREE AFTERNOON TEA

### SELECTION OF DELICATE FINGER SANDWICHES

- Rosemary Ham with Red Pepper Tapenade on White Bread (4, 7, 8, 9)
- Classic Egg Mayonnaise with Chives on White Bread (4, 7, 8, 9, 11)
- Baily & Kish Smoked Salmon with Caper & Red Onion on Seeded Brown Bread (4, 6, 7, 8, 9)
- Cucumber & Apple with Dill Crème Fraîche on Seeded Brown Bread (4, 7, 8, 9)

### SCONES

Accompanied by a selection of locally produced  
Jam, Clotted Cream & Lemon Curd (7, 8, 9)

### ASSORTMENT OF TANTALISING AFTERNOON TEA PASTRIES

- Jasmine Scented Macaron with Cranberry & Orange Filling (2, 7, 8, 9)
- Salted Maple Caramel Pumpkin Cake with Camomile & Cinnamon Cream
- Powerscourt Pavlova with Elderberry, Blackberry & Plum Preserve
- Chocolate & Coconut Tart (2, 8)

Offered with your choice of Ronnefeldt Loose Tea  
€60 per person

with your choice of Copenhagen Sparkling Tea (Non-Alcoholic)  
€70 per person

### CHAMPAGNE AFTERNOON TEA

with a glass of Perrier-Jouët Grand Brut Champagne  
€80 per person

with a glass of Perrier-Jouët Blason Rosé Champagne  
€85 per person

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*For food allergies and intolerances please speak to a member of our team about your requirements before ordering.*

ALLERGENS 1: Peanuts 2: Nuts 3: Molluscs 4: Sesame seeds 5: Crustaceans 6: Fish 7: Eggs  
8: Soybeans 9: Dairy 10: Celery 11: Mustard 12: Sulphur Dioxide 13: Gluten 14: Lupin

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## VEGETARIAN GLUTEN FREE AFTERNOON TEA

### SELECTION OF DELICATE FINGER SANDWICHES

Classic Egg Mayonnaise with Chives on White Bread (4, 7, 8, 9, 11)  
Cucumber & Apple with Dill Crème Fraîche on Seeded Brown Bread (4, 7, 8, 9)  
Hummus & Red Pepper on White Bread (4, 8)  
Sundried Tomato with Black Olive Seeded Brown Bread (4, 8)

### SCONES

Accompanied by a selection of locally produced  
Jam, Clotted Cream and Lemon Curd (7, 8, 9)

### ASSORTMENT OF TANTALISING AFTERNOON TEA PASTRIES

Jasmine Scented Macaron with Cranberry & Orange Filling (2, 7, 8, 9)  
Salted Maple Caramel Pumpkin Cake with Chamomile & Cinnamon Cream  
Powerscourt Pavlova with Elderberry, Blackberry & Plum Preserve  
Chocolate & Coconut Tart (2, 8)

Offered with your choice of Ronnefeldt Loose Tea  
€60 per person

with your choice of Copenhagen Sparkling Tea (Non-Alcoholic)  
€70 per person

### CHAMPAGNE AFTERNOON TEA

with a glass of Perrier-Jouët Grand Brut Champagne  
€80 per person

with a glass of Perrier-Jouët Blason Rosé Champagne  
€85 per person



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## GLUTEN FREE VEGAN AFTERNOON TEA

### SELECTION OF DELICATE FINGER SANDWICHES

- Hummus & Red Pepper on White Bread (4, 8)
- Sundried Tomato with Black Olive Seeded Brown Bread (4, 8)
- Avocado & Pomegranate on Seeded Brown Bread (4, 8)
- Vegan Cheese with Tomato & Ballymaloe Relish on White Bread (4, 8, 11)

### VEGAN SCONES

Accompanied by a selection of locally produced  
Jams

### ASSORTMENT OF TANTALISING AFTERNOON TEA PASTRIES

- Salted Maple Caramel Pumpkin Cake with Camomile & Cinnamon Cream
- Powerscourt Pavlova with Elderberry, Blackberry & Plum Preserve
- Chocolate & Coconut Tart (2, 8)
- Floral Flapjack (2, 8, 12)

Offered with your choice of Ronnefeldt Loose Tea  
€60 per person

with your choice of Copenhagen Sparkling Tea (Non-Alcoholic)  
€70 per person

### CHAMPAGNE AFTERNOON TEA

with a glass of Perrier-Jouët Grand Brut Champagne  
€80 per person

with a glass of Perrier-Jouët Blason Rosé Champagne  
€85 per person

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## CHILDREN'S GLUTEN FREE AFTERNOON TEA

### SANDWICHES

Egg Mayonnaise on White Bread (7, 8, 9, 11)

Honey Roast Ham with Cheddar Cheese on White Bread (8, 9, 12)

Shredded Chicken with Mayonnaise on White Bread (7, 8, 9, 11)

### CROISSANT WITH NUTELLA & MARSHMALLOW

(2, 7, 8, 9)

### SWEET TREATS

Jasmine Scented Macaron with Cranberry & Orange Filling (2, 7, 8, 9)

Salted Maple Caramel Pumpkin Cake with Camomile & Cinnamon Cream

Powerscourt Pavlova with Elderberry, Blackberry & Plum Preserve

Chocolate & Coconut Tart (2, 8)

Offered with your choice of  
Hot Beverage or Juice

€25 per child

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## CHILDREN'S GLUTEN FREE VEGETARIAN AFTERNOON TEA

### SANDWICHES

Egg Mayonnaise on White Bread (7, 8, 9,11)

Cheddar Cheese on White Bread (8, 9, 12)

Hummus & Red Pepper on White Bread (4, 8)

### CROISSANT WITH NUTELLA

(2, 7, 8, 9)

### SWEET TREATS

Jasmine Scented Macaron with Cranberry & Orange Filling (2, 7, 8, 9)

Salted Maple Caramel Pumpkin Cake with Camomile & Cinnamon Cream

Powerscourt Pavlova with Elderberry, Blackberry & Plum Preserve

Chocolate & Coconut Tart (2, 8)

Offered with your choice of

Hot Beverage or Juice

€25 per child



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## CHILDREN'S GLUTEN FREE VEGAN AFTERNOON TEA

### SANDWICHES

Hummus & Red Pepper on White Bread (4, 8)

Sundried Tomato with Black Olive on White Bread (4, 8)

Vegan Cheese with Tomato & Ballymaloe Relish on White Bread (8, 11)

### VEGAN SCONES

Accompanied by a selection of locally produced  
Jams

### ASSORTMENT OF TANTALISING AFTERNOON TEA PASTRIES

Salted Maple Caramel Pumpkin Cake with Chamomile & Cinnamon Cream

Powerscourt Pavlova with Elderberry, Blackberry & Plum Preserve

Chocolate & Coconut Tart (2, 8)

Floral Flapjack (2, 8, 12)

Offered with your choice of  
Hot Beverage or Juice

€25 per child

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