



Autumn
AFTERNOON TEA

CELEBRATING SISTERHOOD
AND FRIENDSHIP

inspired by
PRACTICAL MAGIC 2





TRADITIONAL AFTERNOON TEA

€60 per person

with a glass of

PERRIER-JOUËT GRAND BRUT CHAMPAGNE

€82 per person

with a glass of

PERRIER-JOUËT BLASON ROSÉ CHAMPAGNE

€85 per person

All cocktails are €18



All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to groups of 8 people or more. 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.

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



Autumn AFTERNOON TEA

A timeless ritual, a moment of indulgence, a celebration of nature's artistry - Afternoon Tea is more than just a tradition; it is a symphony of taste, scent, and colour, savoured in the most exquisite of settings. Steeped in history, the origins of Afternoon Tea are often credited to Anna, the Seventh Duchess of Bedford, who in the early 19th century sought a delightful respite from the long hours between lunch and dinner.

What began as an intimate afternoon refreshment soon blossomed into a cherished tradition, embraced by high society, and woven into the fabric of refined hospitality.

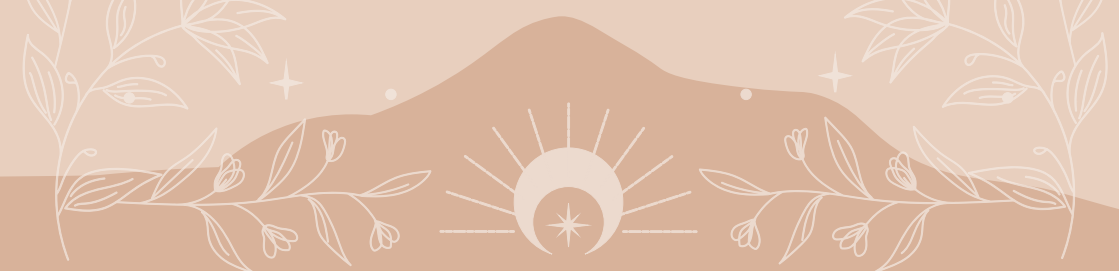
At Powerscourt, Afternoon Tea is a cherished tradition - a moment to slow down, come together and savour something special. This autumn, embrace the magic of the changing season with our enchanting Autumnal Afternoon Tea, inspired by Practical Magic. Evoking the warmth, nostalgia and irresistible charm of the film, this seasonal experience celebrates sisterhood, friendship and the simple joy of time spent together.

With the spectacular Sugar Loaf Mountain as its backdrop, the Sugar Loaf Lounge offers the perfect setting for a magical autumn afternoon.

As the landscape turns to rich shades of amber and gold, discover a beautifully curated selection of delicate savouries, freshly made scones and handcrafted pastries, each bringing a sense of autumnal warmth and indulgence to the table.

Fragrant teas and freshly brewed coffee complete the experience, while a glass of Champagne adds a little extra sparkle to the occasion.

Whether gathering with sisters, catching up with cherished friends, celebrating with someone special or simply making time for one another, settle in, take in the view and enjoy an afternoon filled with friendship, flavour and precious moments.





Autumn AFTERNOON TEA

GLUTEN-FREE

Rosemary Ham with Mascarpone &
Red Pepper on Bloomer Bread ^{4,8,9}

Roast Chicken with Mango & Curry Mayonnaise
on Malt Bread ^{7,8,9,11,13}

Baily & Kish Smoked Salmon with Dill,
Caper & Red Onion on Guinness Bread ^{4,6,7,8,9}

Chulchoill Goat's Cheese with Red Pepper
& Powerscourt Honey on a Brioche Roll ^{4,8,9}

GLUTEN-FREE SCONES

Accompanied by a Selection of Locally Produced Jam ^{7,8,9}

Autumn
AFTERNOON TEA

ASSORTMENT OF TANTALISING
AFTERNOON TEA PASTRIES

MIDNIGHT CANDLE

White Chocolate and Lavender with Key Lime Curd ^{2.8}

SPELL BOOK OF RAVEN

Spiced Pear, Yogurt Mousse and Rosemary Sable ^{2.8}

BELLADONNA POTION

Valrhona Chocolate Ganache and Raspberry ^{2.8}

MOONSTONE MACARON

Orange Crèmeux, Passionfruit and Apricot Compote ^{2.8}



Autumn AFTERNOON TEA

GLUTEN-FREE VEGETARIAN

Classic Egg Mayonnaise with Chives on White Bread ^{4,7,8,9,11}

Chulchoill Goats Cheese with Beetroot and Powerscourt
Honey on Seeded Brown Bread ^{4,8,9}

Guacamole, Vegan Feta and Red Pepper on White ^{4,8}

Hummus, Beetroot and Mint Seeded Brown Bread ^{4,8}

GLUTEN-FREE SCONES

Accompanied by a Selection of Locally Produced Jam ^{7,8,9}

ASSORTMENT OF TANTALISING AFTERNOON TEA PASTRIES

MIDNIGHT CANDLE

White Chocolate and Lavender with Key Lime Curd ^{2,8}

SPELL BOOK OF RAVEN

Spiced Pear, Yogurt Mousse and Rosemary Sable ^{2,8}

BELLADONNA POTION

Valrhona Chocolate Ganache and Raspberry ^{2,8}

MOONSTONE MACARON

Orange Crèmeux, Passionfruit and Apricot Compote ^{2,8}



Autumn AFTERNOON TEA

GLUTEN-FREE VEGAN

Black Olive and Sundried Tomato on White^{4,8}

Hummus, Beetroot and Mint on Seeded Brown Bread^{4,8}

Guacamole, Vegan Feta and Red Pepper on
Seeded Brown Bread^{4,8}

Vegan Cheese with Tomato and Ballymaloe Relish on White^{4,8,11}

VEGAN SCONES

Accompanied by a Selection of Locally Produced Jam

ASSORTMENT OF TANTALISING AFTERNOON TEA PASTRIES

MIDNIGHT CANDLE

White Chocolate and Lavender with Key Lime Curd^{2,8}

SPELL BOOK OF RAVEN

Spiced Pear, Yogurt Mousse and Rosemary Sable^{2,8}

BELLADONNA POTION

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MOONSTONE MACARON

Orange Crèmeux, Passionfruit and Apricot Compote^{2,8}



Tea of the Month

Step into the enchanting sweetness of
Fairytale Garden Tea - a delicate blend
bursting with the fruity aroma of ripe forest
berries and soft, creamy notes. Magically mild
with a gentle sweetness, each sip is smooth,
fragrant and comforting.





Black Tea

IRISH BREAKFAST

An extravagant broken with a multitude of golden tips and the richest of aromas: strong, spicy and malty.

AFTERNOON GOLD

One of the few orthodox teas from Africa. Wonderfully aromatic, medium bodied, with a slightly spicy, nutty note

EARL GREY ASSAM

An organic tea of a very special kind à la Earl Grey:
An exquisitely malty Assam note with a lively and fresh dash of bergamot.

IRISH WHISKEY-CREAM

This malty Assam tea effuses a flamboyant fragrance of whiskey with a breath of cocoa.

VIVA VANILLA

The sweet harmony of aromatic vanilla notes unfold in this exquisite black tea infusion

SALT AND CARAMEL

This sophisticated blend marries the warmth of black tea with a rich caramel flavour and a delicate sprinkle of sea salt

MASALA CHAI

Black tea with mixed spices. India at its best.
A strong Assam and exotic spices - everything a good chai needs.



Green Tea

FANCY SENCHA

A premium green tea – refined tartness with a breath of sweetness.

MOROCCAN MINT

Green Tea with curled mint. The renowned Gunpowder pellets melded with fresh mint.

MORGENTEAU

A fascinating tea composition with Sencha flower petals and fruity flavours of mango and lemon.

PEACH BLOSSOM

An aromatic green tea infused with the subtle sweetness of peach blossom



White Tea

WHITE MANGO DREAM

An aromatic white tea infused with the tropical essence of ripe mangoes



Oolong Tea

PEACH AND GINSENG

The smoothness of oolong tea blended with the sweetness of peach



Herbal Infusions

FRUITY CAMOMILE

Bitter-sweet camomile complimented with aromatic orange peel

STRAWBERRY & CREAM

Green rooibos blended with pieces of strawberry and a delicate cream note

REFRESHING MINT

The typical flavour of mint with a new dimension in freshness with lemon grass

GINGER & LEMON

Invigorating blend of zesty lemon and warming ginger



Herbal Infusions

RED FRUIT

Flavoured fruit infusion with raspberry and cherry flavour fruitily tangy berries – an infusion just like a homemade red fruit jelly.

GRANNY`S GARDEN

Made with fruity fresh rhubarb and rounded off with the delicate sweetness of vanilla.

FAIRYTALE GARDEN

Step into the enchanting sweetness of Fairytale Garden Tea - a delicate blend bursting with the fruity aroma of ripe forest berries and soft, creamy notes. Magically mild with a gentle sweetness, each sip is smooth, fragrant and comforting.

LEMON FRESH

A superb and fruity infusion with the delicate scent of citrus.

TROPICAL SUN

A medley of tropical fruits brings you on a journey to the tropics



Cocktails

MIDNIGHT MARGARITA

Olmecca Altos Reposado Tequila,
Cointreau, Lime Juice,
Raspberry Syrup.

THE ENCHANTED ORCHARD

Absolut Pear Vodka, Giffard Pear
Syrup, Lime Juice, Three Cents
Ginger Ale.

WITCHING HOUR

Creme de Cacao White Liqueur,
Baileys Liqueur,
Giffard Vanilla Syrup, Fresh Cream.

POTION No. 9

Tanqueray Seville Gin,
Passion fruit Puree,
Lime Juice, Egg White,
Orange Juice.



