

FESTIVE AFTERNOON
TEA



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**

AFTERNOON TEA MENU

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.





TRADITIONAL AFTERNOON TEA

SELECTION OF DELICATE FINGER SANDWICHES

Turkey & Stuffing with Chestnut on Brioche Roll (2, 7, 8, 9, 13)

Brie & Honey Ham with Cranberry on a Bloomer (8, 9, 13)

Baily & Kish Smoked Salmon with Caper & Red Onion on Guinness Bread (6, 9, 13)

Cucumber & Apple with Dill Crème Fraîche on Malt Bloomer (8, 9, 13)

PLAIN & RAISIN BUTTERMILK SCONES

Accompanied by a selection of locally produced Jam, Clotted Cream & Lemon Curd (7, 9, 13)

Traditional Mince Pie (2, 7, 8, 9, 12, 13)

ASSORTMENT OF PASTRIES

Red Velvet Macarons (2, 7, 8, 9)

Vanilla & Cranberry Choux (7, 8, 9, 13)

Gingerbread & Clementine Tart (7, 8, 9, 13)

Pistachio Crèmeux on Honey Cake (2, 7, 8, 9, 13)

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 AFTERNOON TEA

SANDWICHES

Egg Mayonnaise on White Bread (7, 8, 9, 11, 13)

Honey Roast Ham with Cheddar Cheese on White Bread (8, 9, 12, 13)

Shredded Chicken with Mayonnaise on White Bread (7, 8, 9, 11, 13)

CROISSANT WITH NUTELLA & MARSHMALLOWS

(2, 7, 8, 9, 13)

SWEET TREATS

Red Velvet Macarons (2, 7, 8, 9)

Vanilla & Cranberry Choux (7, 8, 9, 13)

Gingerbread & Clementine Tart (7, 8, 9, 13)

Pistachio Crèmeux on Honey Cake (2, 7, 8, 9, 13)

Offered with your choice of

Hot Beverage or Juice

€25 per child



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BLACK TEA

IRISH BREAKFAST

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

DARJEELING SUMMER GOLD

This outstanding summer plucking has a flowery elegance and a deliciously well- balanced aroma.

AFTERNOON GOLD

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

FLAVOURED BLACK TEA

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.

APPLE CRUMBLE

The sweetness of juicy, sun-kissed apples with a tantalising fragrance.

RED ROSES

Fine black tea together with soft rose leaves
and jasmine blossoms – mild, flowery and harmonious.

MASALA CHAI

Black tea with mixed spices. India at its best.

A strong Assam and exotic spices - everything a good chai needs.





GREEN TEA

GREEN DRAGON

A rare pleasure for tea connoisseurs when the typical light tartness of green tea joins with a flurry of freshness.

FANCY SENCHA

A premium large-leafed Sencha – refined tartness with a breath of sweetness.

FLAVOURED GREEN TEA

MORROCAN MINT

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

JASMINE PEARLS

Delicate jasmine blossoms diffuse their gentle fragrance over a green tea.

MORGENTEAU

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

HERBAL INFUSIONS

FRUITY CAMOMILE

Bitter-sweet camomile complimented with aromatic orange peel.

MAGIC AFRICA

Rooibos from South African Cape region,
highly aromatic and full-bodied in flavour.

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.

AYURVEDA HERBS & GINGER

Powerful freshness that can only ginger, lemon grass, liquorice
and lemon verbena can give.





FRUIT INFUSIONS

GET THE POWER

Flavoured fruit infusion with currant flavour,
hibiscus and apple pieces.

RED FRUIT

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

FRUITS OF PARADISE

Honeybush and the taste of jackfruit, mango,
pineapple and papaya convey a taste of paradise.

GRANNY'S GARDEN

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

LEMON FRESH

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


