POWERSCOURT
HOTEL RESORT SPA

Festive
AFTERNOON TEA



TRADITIONAL AFTERNOON TEA

€65 per person

with a glass of

PERRIER-JOUET GRAND BRUT CHAMPAGNE

€87 per person

with a glass of

PERRIER-JOUET BLASON ROSÉ CHAMPAGNE

€93 per person

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 - Tree Nut / 3 - Molluscs / 4 - Sesame seeds / 5 - Crustaceans / 6 - Fish / 7 - Eggs / 8 - Soybeans / 9 - Milk / 10 - Celery / 11 - Mustard / 12 - Sulphur Dioxide / 13 - Gluten / 14 - Lupin

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.

Festive Afternoon Tea

VEGAN
SELECTION OF DELICATE FINGER SANDWICHES

Black Olive and Sundries Tomato on White Bloomer (8, 13-Wheat)

Guacamole, Vegan Feta and Red Pepper on White Bloomer (8, 13-Wheat)

Hummus, Beetroot and Mint on Guinness Bread (4, 8, 9, 13-Wheat)

Vegan Cheese with Tomato and Ballymaloe Relish on Malt Bread (8, 11, 13-Wheat)

PLAIN & RAISIN SCONES

Accompanied by a selection of locally produced

Jam (13-Wheat)

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8: Soybeans 9: Milk 10: Celery 11: Mustard 12: Sulphur Dioxide 13: Gluten 14: Lupin

Festive Afternoon Tea

ASSORTMENT OF TANTALISING AFTERNOON TEA PASTRIES

Santa Macaron

Filled with a Classic Red Velvet Ganache (2-Almond, 8)

Spiced Pear Christmas Tree

Pecan Nut Crémeux (2-Almond-Pecan, 8)

Rudolph

White Chocolate and Cranberry Vanilla Tart (2-Almond, 4, 8)

Gift Box

Clementine & Gingerbread (2-Almond, 8)

Offered with your choice of Ronnefeldt Loose Tea

with your choice of Copenhagen Sparkling Tea (Non-Alcoholic)

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Festive Teas

Tea of the Month

FIRESIDE MAGIC

A delightful blend of sweet apple, creamy vanilla and warming cinnamon. A comforting, aromatic infusion that captures the cosy essence of a fireside evening.

Tea Mocktail

A beautifully fragrant blend of delicate red roses, sweet apple and warming gingerbread spice. A luxurious, comforting infusion with a hint of festive indulgence.

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 á la Earl Grey: an exquistely malty Asam ntoe with a lively and fresh dash of bergamot

IRISH WHISKEY CREAM

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

VIVA VANILLA

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

SALT AND CARAMEL

This sophisticaed blend marries the warmth of black tea with a rich caramel flavour and 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 large-leafed Sencha – refined tartness
with a breath of sweetness

MORROCAN MINT

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

MORGENTEAU

A fascinating tea composition with Sench 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

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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

Oolong Tea

PEACH BLOSSOM

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

Fruit Infusions

RED FRUIT

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

GRANNY'S GARDEN

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

FAIRYTALE GARDEN

A delicate blend bursting with fruity aroma of ripe forest berries and soft, creamy notes. Magically mild with a gentle sweetness.

LEMON FRESH

A superb fruit infusion with the delicate scent of citrus

TROPICAL SUN

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

