

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*

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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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# *Gluten-Free Afternoon Tea*

## **SELECTION OF DELICATE FINGER SANDWICHES**

Turkey & Stuffing with Chestnut on White Bread (2, 4, 7, 8, 9)

Brie & Honey Ham with Cranberry on White Bread (4, 8, 9)

Baily & Kish Smoked Salmon with Caper and Red Onion on Seeded Brown Bread (4, 6, 7, 8, 9)

Chulchoill Goat's Cheese with Beetroot & Powerscourt Honey on Seeded Brown Bread (4, 8, 9)

## **GLUTEN-FREE SCONES**

Accompanied by a selection of locally produced

Jam, Clotted Cream & Lemon Curd (7, 9)

## **TRADITIONAL MINCE PIE**

(2, 7, 8, 9, 12)

## **ASSORTMENT OF TANTALISING AFTERNOON TEA PASTRIES**

Santa's Hat filled with Vanilla Mousse & Cranberry Compote (2, 4, 8)

Christmas Tree with Pistachio Sponge & Raspberry Crèmeux (2, 8)

Snowman Pavlova with Coconut & Lime (2, 8)

Clementine & Gingerbread Delight (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

€82 per person

with a glass of Perrier-Jouët Blason Rosé Champagne

€85 per person



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

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## *Festive Teas*



### *Tea of the Month*

#### **GUIDING LIGHT**

An organic black tea with cinnamon pieces and orange peel. The fruity orange blends with the warming cinnamon to create that comforting, festive feeling

#### **ALMOND DREAMS**

This fruit infusions combines the rich nutty flavour of almonds with the sweet apple and hibiscus

#### **MULLED WINE (Non-Alcoholic)**

A blend of cinnamon, cloves and citrus, this tea is the perfect companion for cold Winter evenings

## *Tea Mocktail*

The perfect accompaniment to festive Afternoon Tea. A blend of Red Fruit and Darjeeling tea with cinnamon syrup and lime juice. Crafted to capture the elegance of the Christmas season, each sip delivers a warming feeling.

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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

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## *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.

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## *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.

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